



CHIGNY-LES-ROSES



Gardet, True nature



The Gardet Champagne style

was established at the end of the 19th century – in 1895 – when Charles Gardet moved to Épernay. In the 1930s, his son, Georges Gardet, settled in Chigny-les-Roses to perpetuate the tradition and develop Champagne Gardet. Respect for tradition remains central to the Prieux family, the proud owners of the House today. Indeed, for several generations, the practice of agricultural and arboricultural trades has shaped the family spirit, now carried on by Christophe Prieux, Owner of Champagne Gardet, and Olivier Legendre, Managing Director. Deeply attached to its Champagne roots, Gardet today combines 21st-century technology with tradition to produce Champagnes of exceptional quality and international renown.

Located in Chigny-les-Roses, a Premier Cru wine-growing village, Maison Gardet offers three ranges of exceptional champagnes. The Tradition Collection blends harmony with tradition, the Extra Brut Collection combines patience and freshness, while maturity and finesse merge to create the Prestige Collection.

The Gardet Style

Champagne Gardet was created at the end of the 19th century - in 1895 - when Charles Gardet moved to Epernay. In the 1930s, his son Georges Gardet moved to Chigny-les-Roses to continue the tradition and develop Champagne Gardet. Respect for tradition remains the core concern of the PRIEUX family, today the happy owners of the House. Indeed, for several generations, the exercise of the agricultural and arboricultural professions has shaped the family spirit, which is now perpetuated by Christophe PRIEUX, Owner of Champagne Gardet, and by Olivier LEGENDRE, Managing Director.

Deeply attached to its Champagne roots, Gardet today combines 21st century technology with Tradition to produce Champagnes of exceptional quality and international renown.

Based in Chigny-les-Roses, Premier Cru – ranked village, Maison Gardet has offers 3 of high quality champagnes.

harmony

The "Collection Tradition" is where ranges

meets tradition, the "Collection Extra Brut" combines patience and freshness, while maturity and finesse merge to create the "Collection Prestige".

Christophe Prieux, Owner of the house

Olivier Legendre, Managing Director

Stéphanie Sucheyre, Oenologist

COLLECTION Tradition



"Champagne is undoubtedly the most perfect expression of the Champagne terroir. Presenting Champagne is an elegant and refined way to share with our clients a certain idea of the 'French art of living'."

"Champagne is without doubt the most perfect expression of the Champagne terroir. Presenting a Champagne is an elegant and refined way of sharing with our clients a certain idea of the French "art de vivre"."

Christophe Prieux

COLLECTION Extra Brut



"Gardet has a very strong aging tradition. This results in champagnes with a deliberately vinous yet fresh style, made for aging and gastronomy. We believe that champagne should be drunk at the table, throughout the meal, with multiple pairing possibilities."

"Gardet has a very important culture of aging. This results in champagnes with a deliberately vinous but fresh style, made for cellaring and gastronomy. We firmly defend the idea that champagne should be drunk at the table, throughout the meal, with multiple possibilities of pairing."

Olivier Legendre

COLLECTION

Prestige



Winemaking

To maintain the quality and character of its champagnes year after year, the House leverages the latest technological innovations to further refine every aspect of the traditional Champagne winemaking method. A key step in transforming the fruit into divine nectar, the winemaking process is tailored to each cuvée to create an even more authentic champagne.

In order to maintain the quality and character of its champagnes year after year, Maison Gardet takes advantage of the latest technological innovations to master every parameter of "métode champenoise" winemaking.

This winemaking process is the key step in turning grapes into a heavenly drink; therefore, it is adapted to each of our cuvées to get the finest champagne.



"Our champagnes have a strong personality, a distinctive character trait"

imbued with both maturity and modernity.

"Our champagnes have strong personality, a characteristic marked with both maturity and modernity."

Stéphanie Sucheyre

Environment and Quality

The House produces its champagnes in accordance with the strict AOC regulations and traditions. It demonstrates its commitment to the environment and quality by providing its staff with the necessary resources to implement the quality and food safety policy at all levels of the company.

Gardet is ISO22000 certified, which was obtained in 2012 and is an international standard relating to food safety.

It was the first Champagne House to be awarded the EnVol label in 2018. This label demonstrates the commitment of certified companies to reducing their environmental impact and protecting natural ecosystems and biodiversity. Furthermore, more than half of the land farmed by our partners is cultivated using HVE/VDC or organic methods.

Environment and Quality

The House produces champagnes in accordance with the very strict AOC rules and traditions. It is very much committed to the environment and quality and supports its team to operate in the most environmentally friendly way the quality and food safety policy.

The House is ISO22000 certified, an international standard for food safety obtained in 2012.

Gardet is also the first Champagne House to be accredited EnVol in 2018. This label demonstrates the commitment of certified companies to reducing their environmental impact and protecting natural ecosystems and biodiversity. Finally, more than half of the vineyards cultivated by our partners are HVE/

VDC or ORGANIC.

Find all the commitments at this link
All the commitments at this link





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Excessive alcohol consumption is dangerous for your health. Drink in moderation.