



Brut Tradition

Country: France Region: Champagne
Type: Champagne Varietal: Blend - Chardonnay, Pinot Noir, Pinot Meunier
Format: 6 x 750ml

BC	AB	SK	MB
+589788	+589788		+14863
Specialty	Open		Special Order

TASTING NOTES

Colour: Yellowy honey-gold.
Aroma: Aromas of wild red berry fruits with white chocolate, brioche and almond.
Taste: Full-bodied, creamy in texture with harmonious yeast flavours.
Food: Good on its own or pair with small aperitifs.

AWARDS & ACCOLADES

NV ~ 92 Points. "Very complex aromas with brioche, croissant and bruised apples notes. Rich mouthfeel developing a precise style. Potential to age." - Decanter World Wine Awards 2022

NV ~ 90 Points. "A balanced and creamy Champagne with hints of crushed nuts to the sourdough and fresh stone fruit. Medium-bodied, bright and clean. 45% Pinot Meunier, 45% Pinot Noir and 10% Chardonnay. Drink now." - James Suckling, Aug/2024

NV ~ 90 Points. "This is a blend of 45% Pinot Noir, 45% Pinot Meunier and 10% Chardonnay. The nose is fairly low intensity with nicely integrated apple crumble, nutty and subtle yeasty/brioche character. It is medium bodied, dry but not austere with lemony and nutty finish. Excellent length. Perfectly serviceable less expensive Champagne. Last tasted July 2024." - David Lawrason, Wine Align, Aug/2024

NV ~ 90 Points. "Gardet... on its own, on any night of the week, can easily capture your imagination. Gardet has been around since 1895 as a Champagne negociant, and Tradition is the flagship label. The blend is 45% pinot noir, 45% pinot meunier and 10% chardonnay from 20 villages across the AOC. Reserve wines from the last 3 harvests comprise 30% of the final mix. It spends 36-48 months on lees and is dosed with a modest 8 g/L. Light and electric with bright citrus, white stone fruits, a chalky mineral underside, and a splash of lees that makes for an appealing bubble that is easy to drink. The simple match is gougères, or scrambled eggs." - Gismondi on Wine, Nov/2024

OTHER INFO

Champagne Gardet Brut Tradition is a blend of 45% Pinot Noir, 45% Meunier and 10% Chardonnay from across the entire Champagne region, a perfect representation of its origins. A model non-vintage Brut, emblematic of the Gardet House, with the savoir-faire to preserve its style and maintain the mark left by the history of the house.



For more information, please contact International Cellars Inc.
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