



Selected Reserve Extra Brut

Country: France Region: Champagne

Type: Champagne Varietal: Blend - Pinot Noir, Pinot Meunier, Chardonnay

Format: 6 x 750ml

BC AB SK MB

+256509

Speculative

TASTING NOTES

Colour: Deep yellow.

Aroma: Citrus notes rise out of the glass, with a nice wheaty lees aroma to follow.

Taste: Candied fruits and orange, with a blend of spices: cinnamon and anise.

Underlying mineral notes are present from open, to finish.

Food: This champagne is to be served as an aperitif, like a Cognac or aged

brandy, to support its true nature.

OTHER INFO

Marked by the black grape varieties of the Champagne region, representative of Gardet's traditional style, includes barrel aged wines. Its bold direct character will delight drinkers who love atypical champagnes.

Brut Selected Reserve is made of two thirds Pinot Noir and Pinot Meunier and one third Chardonnay. The blend is then aged for a year in oak casks.

Dosage: about 8 g/L.

Cellaring: 2 to 3 years.

