



PRESTIGE CHARLES GARDET MILLÉSIME 2005

Blend of exceptional wines, the Prestige Charles Gardet is a shining example of the House's traditional know-how. This Vintage 2005 particularly expresses itself by the structure and uprightness of its aromas.



Grapes & Origin

-  Chardonnay - 70%
Origin: Côte des Blancs (Cuis)
Montagne de Reims (Trépail)
-  Pinot Noir - 30%
Origin: Montagne de Reims (Aÿ)

Premiers & Grands Crus only

Fermentations & Ageing

- In stainless-steel tanks
- Alcoholic fermentation, no malolactic fermentation, matured for 8 months
- + Bottle-aged on lees for at least 12 years
- + minimum 3 months after disgorgement before shipping

Dosage Brut: 6 g/L

From a liquor made out of the same wine and cane sugar

The Vintage

Weather	Cold period in late winter until early spring; heat wave on the first summer days; mixed weather for the rest of summer.
Harvest	Beginning: September 9 th 2005. Conditions: Cool and dry weather. Characteristics: Plentiful, rich in sugar.
Summary	Big uncertainty until harvest, but this one will appear to be actually very fruitful. Chardonnays are magnificent and Pinots have a lot of structure.

Tasting

Optimal serving temperature: 8 to 10°C (46 to 50°F)

Colour Pale gold yellow with silver glows; lively and joyful bubbles.

Nose Marked and expressive; Stewed fruit notes (tarte tatin, rosemary-caramelized apricot pie); A hint of minerality and dry fruits; Robust, generous, strong.

Taste Freshness and structure; Dry fruits, hazelnut and toasted bread; Ripe yellow fruits, grapefruit; Very soft finish, mineral notes, aromatic persistence; Elegant, harmonious and balanced texture.

Fine Cuisine pairings

Spiny-lobster tails, grilled John Dory, salt-crusted bass; Or as a celebratory drink for prestigious occasions.

Bottling data

Bottling date: May 2006
Container types: bottles
Initial closure : crown cap

Shipping & cellaring

Final cork (after disgorgement) :
Diam technology cork
Post-shipment cellaring : Ready to drink, can be kept in cellar conditions for up to 10 years.

Awards

Wine Enthusiast (2019): 93 points
Jancis Robinson (2020): 17/20
Gault & Millau 2020: 16.5/20
IWSC 2019: Bronze Medal
Decanter 2018: Bronze Medal

