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:	Honey-yellow gold.
Aroma:	Assertive and open. Notes of chalk, fruit and toast.
Taste:	Expressive, with white stone fruit and a dominant freshness. The soft, velvety character of the Meuniers balances the straightforwardness of the Pinot Noirs. A fine minerality is present on the finish, with a fine balance between aromas, taste and length.
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 ~ 92 Points. "A tight wine in a restrained style, with aromas of lemons, chalk and some flowers and subtle spices. Light-bodied with medium-sized bubbles, apple flavors, a chewy finish and focused phenolics." - Aldo Fiordelli - James Suckling, Jul/2026

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

NV ~ "Equal parts of pinot meunier and noir with 10 percent chardonnay. The operative word for this dynamic bottle is - elegant. Opulent, but still subtle berry fruits with intense mineral presence, and a lifted, crusty bread element all showing great balance over the palate. A pleasant surprise and an easy wine to enjoy. Classy, fresh, and expressive wine for a nice occasion." - Tom Firth - Culinaire Magazine, Dec/2025

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.

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