



Hommage à
GASTON BURTIN
CHAMPAGNE

À ÉPERNAY - FRANCE



BLANC DE BLANCS 2017

Freshness. Finesse & Minerality

This cuvée is made from a single grape variety, Chardonnay, and from a single great year. Its resolutely ethereal, mineral and elegant style is a wonderful expression of Champagne's chalky terroirs.

Notes of white flowers and citrus mingle with the minerality and tension of great Chardonnays.

ELABORATION

Provenance: 12 villages

Blend: 100% Chardonnay

100% Cuvée

Vintage: 2017

Ageing: more than 4 years

Dosage: 8g/L

Available: bottle



TASTING NOTES

Eye: golden yellow | fine and delicate bubbles.

Nose: white flowers | citrus | dulce de leche.

Palate: citrus | quince | almond biscuit | minerality.

TASTING SUGGESTIONS

Fillet of John Dory roasted with thyme and lemon, sea bream sashimi.

2017: AN UNCOMMON YEAR

Despite a period of frost in April, the warm and sunny spring suggested a generous and promising harvest.

These conditions changed throughout the summer, with high rainfall in some areas, calling for extra vigilance and stringent sorting at the point of harvest, particularly for the black grapes.

Against all the odds, the Chardonnay grapes achieved optimal ripeness and the fine and fresh qualities characteristic of the variety.