



Hommage à
GASTON BURTIN
CHAMPAGNE

À ÉPERNAY - FRANCE



BRUT

Fruit. Elegance & Freshness

This cuvée, made from Chardonnay, Pinot Noir and Meunier, as well as solera aged reserve wines, is aged in the cellar for a minimum of 3 years.

It offers fruit, elegance, freshness and generosity.

ELABORATION

Provenance: 50 villages

Blend: 53% Meunier | 26% Chardonnay | 21% Pinot Noir

Base year: 2019

Reserve wines (Solera): 49%

Ageing: 3 years minimum

Dosage: 8g/L

Available: bottle | half-bottle | magnum | jeroboam
(the base year may differ for half-bottles, magnums and jeroboams)



TASTING NOTES

Eye: brilliant yellow | a silver shimmer | fine and persistent bubbles.

Nose: ripe fruits | peach | apricot | brioche.

Palate: stone fruits | honey | generosity.

TASTING SUGGESTIONS

This versatile cuvée is the perfect choice for all occasions.

2019: A REMARKABLE YEAR

Although 2019 began with typical temperatures for the season, spring was wet with freezing temperatures causing frost that destroyed 3% of buds.

Yields were further affected negatively by the subsequent drought and periods of extreme heat.

The vines once again displayed an impressive capacity to adapt and the grapes, while small in number, achieved excellent ripeness offering a perfect balance of acidity, sugar levels and aromatic concentration.