

Hommage à
GASTON BURTIN
CHAMPAGNE

À ÉPERNAY - FRANCE

BRUT

Fruit, Elegance & Freshness

The cuvée Brut displays a bright yellow hue with hints of sparkling gold, animated by a fine and persistent effervescence.

The initial floral nose develops to notes of apricot and caramelised apple, before giving way to more indulgent aromas of brioche, with nuances of delicate toasting.

On the palate, the fresh and generous opening reveals fine aromatic richness, carried by notes of citrus, honey and praline.

The refreshing finish, extended by a touch of orange zest, brings elegant balance to the generosity of this cuvée.

ELABORATION

Provenance: 50 villages

Blend: 35% Meunier | 35% Pinot Noir | 30% Chardonnay

Base year: 2021

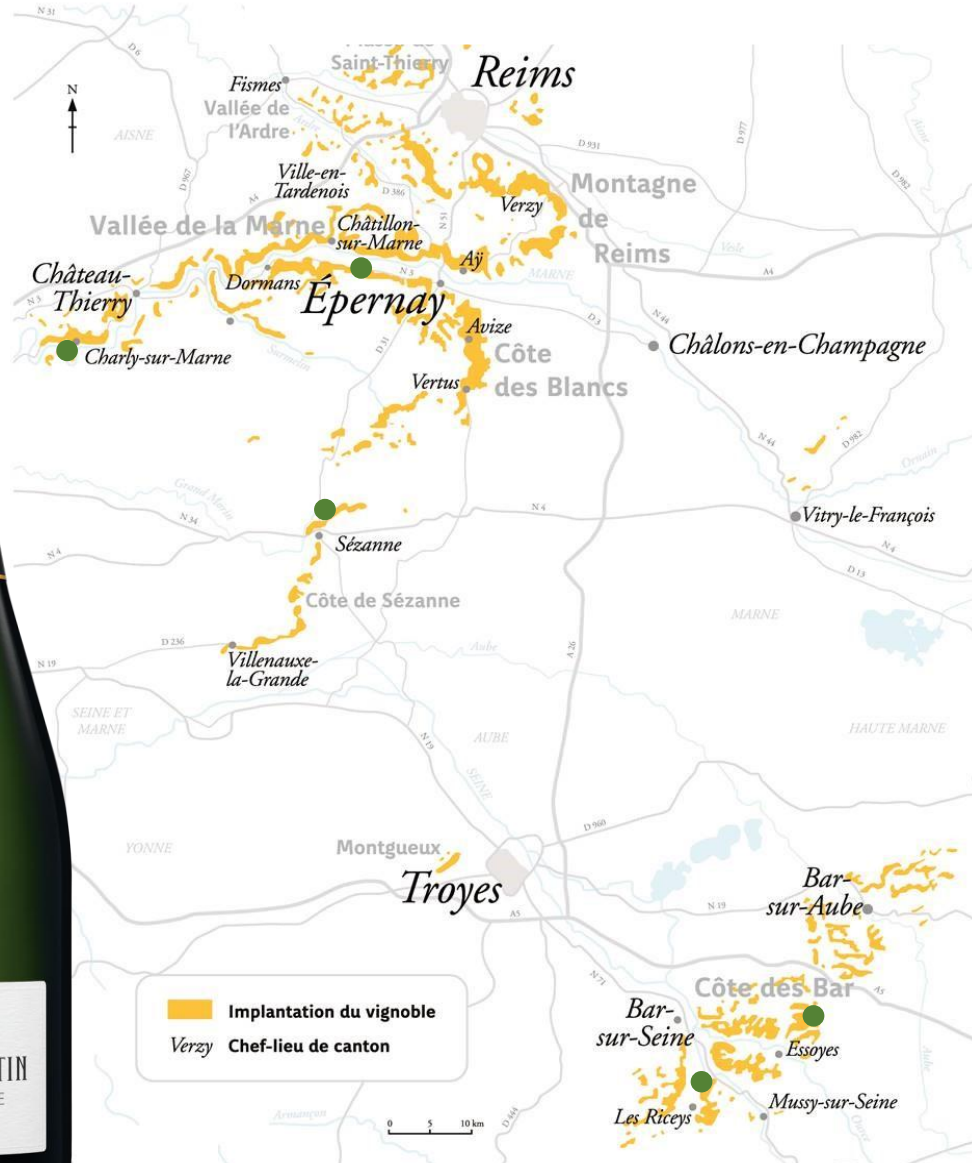
Reserve wines (Solera): 25%

Ageing: 4 years minimum

Dosage: 8 g/L

Available: bottle | half-bottle | magnum | jeroboam

(The base year may differ for half-bottles, magnums and jeroboams)



BRUT



■ TASTING NOTES

Eye: bright yellow with glints of gold | fine and persistent bubbles.

Nose: apricot | caramelised apple | brioche.

Palate: candied citrus | honey | praline | generosity.

■ TASTING SUGGESTIONS

This versatile cuvée is the perfect choice for all occasions.

■ 2021: HISTORICALLY LOW YIELDS

The 2021 harvest was defined by a wet autumn and winter, followed by a cool spring despite an early spell of warmth in March.

Severe frosts affected the vineyard in April and May, before an exceptionally wet summer. These unusual conditions created unprecedented disease pressure and significantly impacted the vines, resulting in some of the lowest yields seen in Champagne.

Whilst 2021 will be remembered as one of the smallest harvests of recent decades, it also produced wines of remarkable natural tension, bringing valuable balance when blended with the warmer vintages that bookend it, notably 2018, 2019, 2020 and 2022.