

Hommage à
GASTON BURTIN
CHAMPAGNE

À ÉPERNAY - FRANCE

EXTRA BRUT

Elegance, Purity & Finesse

This cuvée Extra Brut is made from Pinot Noir, Meunier and Chardonnay, from the finest terroirs in Champagne. Its low dosage and long ageing offer a perfect balance between purity and generosity.

Its aromatic richness and zesty freshness are revealed with finesse and elegance.

■ ELABORATION

Provenance: 20 villages

Blend: 40% Pinot Noir | 40% Meunier | 20% Chardonnay

Base year: 2019

Ageing: 3 years minimum

Dosage: 5g/L

Available: bottle



EXTRA BRUT



■ TASTING NOTES

Eye: brilliant colour | golden shimmers.

Nose: white-fleshed fruit | acacia honey | touch of brioche.

Palate: orange zest | raspberry | zesty freshness.

■ TASTING SUGGESTIONS

This low-dosed cuvée Extra Brut will make a wonderful accompaniment to aperitifs, sushi, raw fish and seafood.

■ 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.