

Hommage à
GASTON BURTIN
CHAMPAGNE

À ÉPERNAY - FRANCE

ROSÉ

Fruit & Generosity

The cuvée Rosé reveals a salmon-pink hue with delicate coral reflections, complemented by a fine and persistent effervescence.

The nose opens with notes of rose petals, before developing towards indulgent aromas of candied orange and pâte de fruits, offering both elegance and generosity.

On the palate, the opening is delicate and harmonious, carried by aromas of fully ripe strawberries. The texture is soft, smooth and caressing. A delicate acidity on the finish highlights the fine aromatic balance of this gastronomic cuvée.

■ ELABORATION

Provenance: 10 villages

Blend: 40% Meunier | 40% Pinot Noir (8% of which vinified as red wine) | 20% Chardonnay

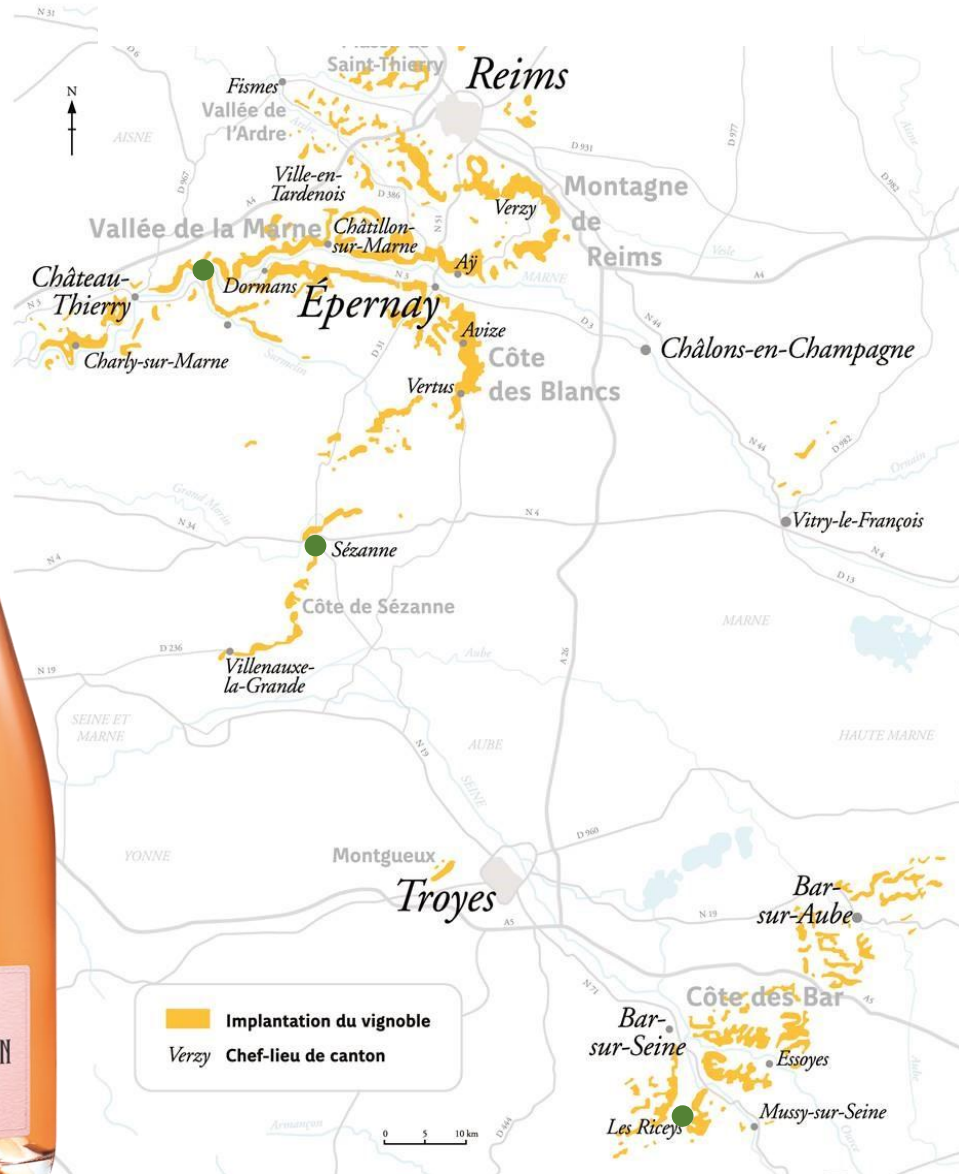
Base year: 2022

Reserve wines (Solera): 10%

Ageing: 3 years minimum

Dosage: 8 g/L

Available: bottle





ROSÉ

■ TASTING NOTES

Eye: salmon pink | coral reflections | fine and persistent bubbles.

Nose: rose petal | candied orange | pâte de fruits.

Palate: strawberry | pâte de fruits | softness.

■ TASTING SUGGESTIONS

Lemongrass and paprika chicken fillet, lamb curry, sea bream tartare marinated in lemon juice with avocado and chilli.

■ 2022: A GENEROUS AND HIGH-QUALITY VINTAGE

After a relatively typical start to 2022, spring was marked by significant dryness. June helped restore balance, bringing most of the summer rainfall, which proved particularly beneficial for the vines. Summer itself was characterised by warm temperatures and ample sunshine.

Against this backdrop, the grapes ripened in favourable conditions, supported by timely rainfall.

As a result, 2022 stands out as a generous and high-quality vintage, producing grapes of exceptional quality in substantial volumes.