

*Hommage à*  
**GASTON BURTIN**  
CHAMPAGNE

À ÉPERNAY - FRANCE

VINTAGE 2014

Complexity, Finesse & Precision

This cuvée expresses the elegance of a great year.

Made from a blend of predominantly Grand and Premier Crus, this wine reveals the complexity, richness and tension of this vintage with precision and pride.

■ ELABORATION

**Provenance:** 8 villages | 77% Grand Cru and Premier Cru (Mailly, Le Mesnil-sur-Oger, Cramant, Grauves, Cumières, Tauxières, Ludes, Sézanne)

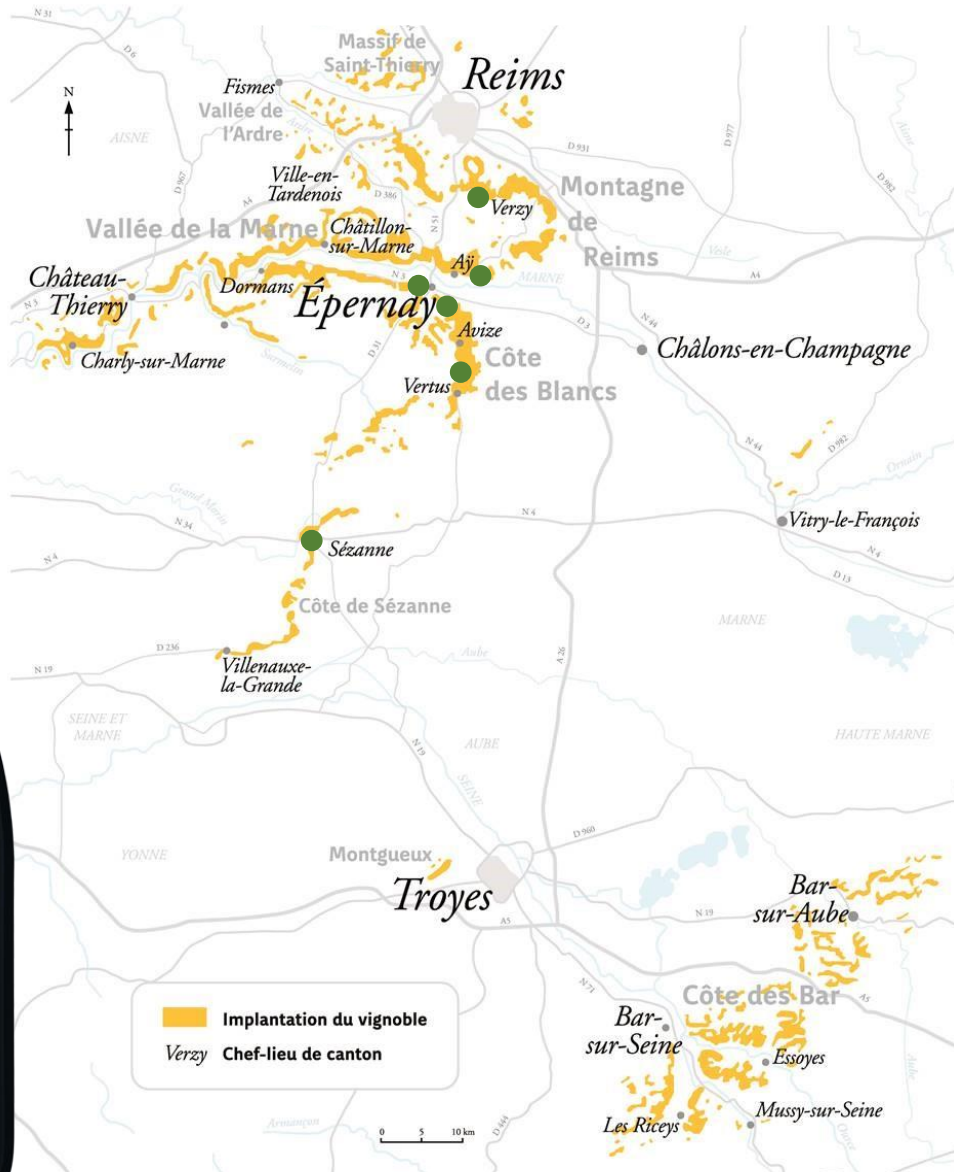
**Blend:** 48% Pinot Noir | 39% Chardonnay | 13% Meunier  
**100% Cuvée**

**Vintage:** 2014

**Ageing:** more than 7 years

**Dosage:** 8g/L

**Available:** bottle





### ■ TASTING NOTES

**Eye:** golden yellow | fine and intense bubbles.

**Nose:** jammy stone fruit | gingerbread.

**Palate:** peach | apricot | pâtisserie | richness | precision.

### ■ TASTING SUGGESTIONS

Chicken supreme with morels, fillet of turbot with champagne sauce.

### ■ 2014: A DELAYED SUMMER

2014 was marked by a mild winter, a warm spring and a cool, wet summer.

Albeit late, the excellent weather in mid-August continuing through to September allowed the black grape varieties to ripen and produced uniform and beautifully ripe Chardonnays.

With no major climate incident, the yield was satisfactory.

2014 delivered fresh and crisp Chardonnays, elegant and balanced Pinot Noirs, and zesty Meuniers.