

Hommage à
GASTON BURTIN
CHAMPAGNE

À ÉPERNAY - FRANCE

VINTAGE 2015

Richness, Finesse & Precision

The cuvée Vintage 2015 is a blend influenced by the Grands and Premiers Crus, combining the finesse of Chardonnay with the structure of Pinot Noir, showcasing its richness.

This deep-coloured cuvée with a warm texture presents a complex aromatic palette with tart apple and biscuit flavours complemented by toasty notes.

The cuvée Vintage 2015 displays a generosity typical of its vintage, tinted with remarkable freshness and resonance.

■ ELABORATION

Provenance: 6 villages | 88% Grands Crus and Premiers Crus (Le Mesnil-sur-Oger, Mailly-Champagne, Bisseuil, Cuis, Cumières)

Blend: 53% Pinot Noir | 47% Chardonnay

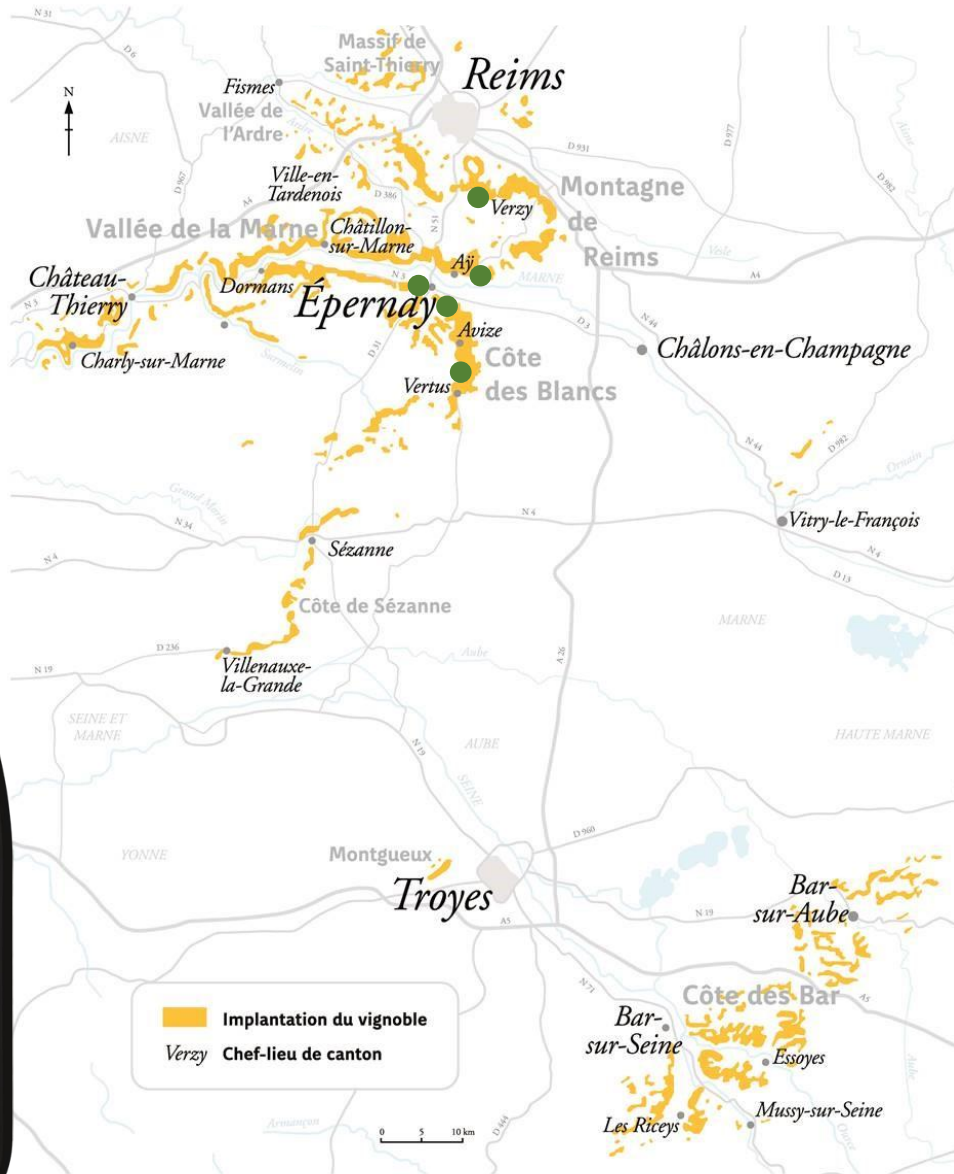
100% Cuvée

Vintage: 2015

Ageing: more than 7 years

Dosage: 6g/L

Available: bottle





■ TASTING NOTES

Eye: yellow gold | fine and intense bubbles.

Nose: citrus | panettone | freshness.

Palate: sour apple | biscuit | toasty notes.

■ TASTING SUGGESTIONS

Pan-fried foie gras and onion chutney, fresh ravioli and crab stuffing, red mullet fillet with rosemary.

■ 2015, THIRD HOTTEST YEAR SINCE 1951 (AFTER 1976 AND 2003)

2015 stands out as a dry, hot and sunny spring and summer.

Despite the very high temperatures during ripening, which began in early August, conditions were very favourable thanks to a cool spell and heavy rainfall in the second half of the month.

The 2015 vintage benefited from an ideal combination of heat and rainfall. The grapes are healthy with controlled acidity.

The year turned out to be exceptional with a vintage that promised to impress.