



Hommage à
GASTON BURTIN
CHAMPAGNE

À ÉPERNAY - FRANCE



BRUT ROSÉ

Fruit & Generosity

This predominantly Meunier-based cuvée, with its soft pink hue, reveals voluptuous aromas of red fruit.

The freshness of Chardonnays and the structure of Pinot Noirs complete the balance of this Rosé for unforgettable tasting experiences.

ELABORATION

Provenance: 30 villages

Blend: 64% Meunier | 18% Chardonnay | 18% Pinot Noir
10% of which vinified as red wine

Base year: 2019

Reserve wines (Solera): 16%

Ageing: 3 years minimum

Dosage: 8g/L

Available: bottle



TASTING NOTES

Eye: salmon pink | fine and persistent bubbles.

Nose: raspberry | redcurrant | fig | rose petals.

Palate: candied cherries | freshness.

TASTING SUGGESTIONS

Perfect for apéritif, this cuvée will also make a wonderful pairing for salmon tataki and fruit-based desserts.

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.