



Hommage à  
**GASTON BURTIN**  
CHAMPAGNE

À ÉPERNAY - FRANCE



## BLANC DE BLANCS 2018

*Generosity. Delicacy & Freshness.*

Made exclusively from Chardonnay, the Blanc de Blancs 2018 is a delicate Champagne, boasting freshness and generosity.

Reserved for truly great years, this cuvée with its enveloping texture is subtle and mineral on the nose, offering notes of citrus fruit and fresh almond.

Harmoniously balanced, the palate is fruity yet saline. An umami flavour rounds off the Champagne, enveloping the palate with a persistent finish.

### ELABORATION

**Provenance:** 20 villages including Sézanne, Bethon, Villedommange (Premier Cru), Bisseuil (Premier Cru) and Grauves (Premier Cru).

**Blend:** 100 % Chardonnay

**First press juice:** 100%

**Vintage:** 2018

**Ageing:** more than 4 ans

**Dosage:** 8g/L

**Available:** bottle



### TASTING NOTES

**Eye :** brilliant yellow with silver shimmers | subtle effervescence.

**Nose :** citrus | fresh almond | white flowers.

**Palate :** vine peach | grapefruit | exotic notes.

### TASTING SUGGESTIONS

Raw fish, scallops, vitello tonnato.

### 2018: AN EXCEPTIONAL YEAR

2018 was marked by a very wet winter followed by a dry and sunny spell with temperatures largely exceeding the 10-year average.

Flowering and ripening took place in excellent conditions. Harvesting was early (fifth harvest in 15 years starting in August).

Bunches were plentiful, the fruit in perfect health, with greater-than-average aromatic richness.

2018 will be long remembered as an exceptional year, for both quality and quantity.