



*Hommage à*  
**GASTON BURTIN**  
CHAMPAGNE

À ÉPERNAY - FRANCE

## BRUT ROSÉ

### *The Excellence of Red Fruits*

This Rosé cuvée, predominantly composed of Meunier, displays a raspberry-pink hue with ruby reflections.

Its initial floral nose gives way to fruity aromas imbued with indulgence and smoothness.

On the palate, the lively and intense attack reveals rich red fruit flavours, such as crisp strawberry, enhanced by a creamy note. The enveloping texture and long finish underscore the excellence of red fruits.

#### ELABORATION

**Provenance:** 10 villages

**Blend:** 73 % Meunier | 16 % Chardonnay | 11 % Pinot Noir  
12% of which vinified as red wine

**Base year:** 2020

**Reserve wines (Solera):** 20 %

**Ageing:** 3 ans minimum

**Dosage:** 8g/L

**Available:** bottle



#### TASTING NOTES

**Eye:** Raspberry pink | Ruby reflections | Fine, persistent bubbles.

**Nose:** Rose petal | Raspberry | Strawberry cream dessert.

**Palate:** Fleshy red fruits | Intensity | Long finish.

#### TASTING SUGGESTIONS

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

#### 2020: A REMARKABLE YEAR, FOLLOWING IN THE FOOTSTEPS OF 2018 AND 2019

The year began with heavy rainfall, including a record-breakingly wet February, before heat and drought set in from mid-March onwards. July also broke records, going down in history as the driest month ever recorded.

As a result, the vines progressed ahead of their usual cycle, with grape clusters weighing less than average, though they retained impeccable health.

The musts are characterised by their balance, fruity nature, vibrant freshness, and impressive aromatic richness.