



*Hommage à*  
**GASTON BURTIN**  
CHAMPAGNE

À ÉPERNAY - FRANCE



## BRUT

*Freshness, Fruit & Elegance*

This cuvée, made from Chardonnay, Pinot Noir and Meunier, as well as solera aged reserve wines, is aged in the cellar for a minimum of 3 years.

It offers freshness, fruit, elegance and generosity.

### ELABORATION

**Provenance :** 50 villages

**Blend:** 39% Meunier | 37% Chardonnay | 24% Pinot Noir

**Base year:** 2018

**Reserve wines (Solera):** 35%

**Ageing:** 3 years minimum

**Dosage:** 8g/L

**Available:** bottle | half-bottle | magnum | jeroboam



### TASTING NOTES

**Eye:** brilliant yellow | fine and persistent bubbles.

**Nose:** white flowers | peach | apricot | Williams pear | candied citrus.

**Palate:** stone fruit | honey | vivacity.

### TASTING SUGGESTIONS

This versatile cuvée is the perfect choice for all occasions.

### 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.