



Hommage à
GASTON BURTIN
CHAMPAGNE

À ÉPERNAY - FRANCE

VINTAGE 2014

Complexity. Finesse & Precision

This cuvée expresses the elegance of a great year.

Made from a blend of predominantly Grand and Premier Crus, this wine reveals the complexity, richness and tension of this vintage with precision and pride.

ELABORATION

Provenance: 8 villages | 77% Grand Cru and Premier Cru

Blend: 48% Pinot Noir | 39% Chardonnay | 13% Meunier

100% Cuvée

Vintage: 2014

Ageing: more than 7 years

Dosage: 8g/L

Available: bottle



TASTING NOTES

Eye: golden yellow | fine and intense bubbles.

Nose: jammy stone fruit | gingerbread.

Palate: peach | apricot | pâtisserie | richness | precision.

TASTING SUGGESTIONS

Chicken supreme with morels, fillet of turbot with champagne sauce.

2014: A DELAYED SUMMER

2014 was marked by a mild winter, a warm spring and a cool, wet summer.

Albeit late, the excellent weather in mid-August continuing through to September allowed the black grape varieties to ripen and produced uniform and beautifully ripe Chardonnays. With no major climate incident, the yield was satisfactory.

2014 delivered fresh and crisp Chardonnays, elegant and balanced Pinot Noirs, and zesty Meuniers.