

Hommage à Gaston Burtin Brut Maison Burtin



The Producer:

Founded by Gaston Burtin in 1933, the discrete Maison BURTIN vinifies a range of Champagnes in a singular style, from high-end vintages to selections with the most remarkable value for money. Thanks to its extensive long-term grape buying contracts with 700 winegrower partners, Maison Burtin is able to consistently produce fresh and elegant wines in the house style: wines do not undergo malolactic fermentation and minimal oak ageing is used. Acidity leaving the palate clean and clarity in fruit avours in other words. In homage to the founder, Maison Burtin release this new range of Champagne in the U.K. From a house with a bold history who prefer to let the wines do the talking, we bring you in all their discretion, four wines from their production at Chateau Archer in the historic heart of Epernay.

The Wine:

Grape(s): Meunier 39%, Chardonnay 37%, Pinot Noir 24%
Area: 50 crus in Montagne de Reims, the Vallée de la Marne, the Côte des Blancs and the Aube (1/3 is certified organic or HEV)
Vinification: 35% Reserve wines. Fruit from base year is pressed as close as possible to harvest site.
Ageing: At least 3 years on its lees
R/s: 8g/L

Tasting Notes:

- Freshness, fruit and elegance!
- Founded by a titan in the establishment of Champagne as a global luxury product, this is a fresh yet generous expression of the Champagne region. Floral on the nose with candied fruits, peach and a honey warmth.

Code: 8000
ABV: 12,5%
Pack: 6x75cl
Vegan: Yes
Vegetarian: Yes
Closure: Cork
Awards: DWWA 2023 - BRONZE

