

Hommage à Gaston Burtin Millésime 2014 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): Pinot Noir 48%, Pinot Meunier 13%, Chardonnay 39%
Area: 77% Premier and Grand Cru including Cramant, Mesnil sur Oger, Vertus, Cumières & Mailly
Vinification: Fruit is pressed as close as possible to harvest site.
Ageing: At least 7 years on its lees
R/s: 8g/L
Vintage: 2014 - fresh and crisp Chardonnays, elegant and balanced Pinot Noirs, and zesty Meuniers

Tasting Notes:

- Harmony, Minerality & Precision! This Hommage à Gaston Burtin Millésimé cuvée expresses the elegance of a great year. Made from a blend of predominantly Grands and Premiers Crus, this wine reveals the complexity, richness and tension of this vintage with precision and pride.
- 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. White owers and subtle spice on the nose with a ne, mineral and precise mouthfeel.

Code: 8001
ABV: 12,5%
Pack: 6x75cl
Vegan: Yes
Vegetarian: Yes
Closure: Cork
Awards: DWWA 2023 Silver 91pt

