

## Hommage à Gaston Burtin Millésime Blanc de Blancs 2017 - 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): Chardonnay 100%  
Area: 12 villages including Chouilly & Mesnil s/Oger)  
Vinification: Fruit is pressed as close as possible to harvest site.  
Ageing: At least 4 years on its lees  
R/s: 8g/L  
Vintage: 2017 - Despite a period of frost in April, the warm and sunny spring suggested a generous and promising harvest. These conditions changed throughout the summer, with high rainfall in some areas, calling for extra vigilance and stringent sorting at the point of harvest. Against all the odds, the Chardonnay grapes achieved optimal ripeness and the fine and fresh qualities characteristic of the variety.

### Tasting Notes:

- Freshness, Finesse & Minerality! This cuvée is made from a single grape variety, Chardonnay, and from a single great year. Its resolutely ethereal, mineral and elegant style is a wonderful expression of Champagne's chalky terroirs. Notes of white owers and citrus mingle with minerality and tension.  
- 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. Notes of white owers and citrus mingle with minerality and tension.

Code: 8002  
ABV: 12,5%  
Pack: 6x75cl  
Vegan: Yes  
Vegetarian: Yes  
Closure: Cork  
Awards: dwwa 2023 silver 90pts

