

DEPUIS



1933

MAISON BURTIN

CHAMPAGNE

À ÉPERNAY - FRANCE

Champagne

Brut

This blend, made from Chardonnay, Pinot Noir, and Pinot Meunier grapes, is crafted with reserve wines using the Solera method. It matures for at least 3 years, resulting in a Champagne that's fresh, fruity, elegant, and generous.

GRAPES	39% Meunier, 37% Chardonnay, 24% Pinot Nero
AREA	Champagne
AGEING	Minimum of 3 years
VINTAGE	2018
ANALYSIS DATA	Alcohol 12,5% Conteins Sulfites

TASTING

Visual: Yellow Brilliant
Aromas: Floral, Candied fruits
Palate: Stone fruits, Honey.

PAIRINGS

Highly adaptable, perfect for marking any occasion, this cuvée pairs especially well with seafood starters.

PRIZES AND AWARDS

JAMES SUCKLING.COM 90



LE TENUTE
LEONE ALATO

