

Winery

In 1933, Gaston Burtin established himself in the village of Épernay, located in the esteemed Champagne region of France. Thanks to his exceptional business acumen and the strong bonds he cultivated with local grape growers, Gaston swiftly earned a distinguished reputation, ultimately becoming a leading entrepreneur representing the Champagne region.

Gaston's deep-rooted relationships with growers afforded him an exceptional ability to select the finest grapes. The Champagne produced from these meticulously chosen grapes has been celebrated for its abundant fruit aromas, refreshing character, and refined elegance.

와이너리

Wine

Info



Champagne, France
 프랑스, 샴페인



Alcohol 알코올 12.5 %

Contents 용량 750 ml

Variety 포도품종 Sparkling Wine

Pinot Noir 피노누아 53%
 Chardonnay 샤르도네 47%

Awards 수상내역

- James Suckling Points 93
 - Mundus Vini Gold Medal

Winemaking 와인메이킹

- Grapes selected from Grand Cru and Premier Cru vineyards are used.
- Elegance of Chardonnay and the structure of Pinot Noir.
- A vintage Champagne crafted exclusively from grapes of the 2015
- Released after a minimum of seven years of bottle aging

- 최소 7년 이상 병 숙성

Tasting

Note

Sight 색깔

Dry 1 2 3 4 5 Sweet

A pale yellow color with a golden hues. Fine, delicate bubbles

Light 1 2 3 4 5 Full

Nose 향

Aromas of ripe citrus fruits such as lemon, lime, and grapefruit, harmoniously balanced with delicate nuances of white flowers.

Palate 맛

Subtle aromas of apple, pear, and white peach unfold, followed by nuanced notes of biscuit and toasted bread from extended aging. A Champagne distinguished by its elegant acidity and refined.

Serving Tip 와인 팁

8 도에서 음용

팬에 구운 푸아그라, 게 살을 채운 라비올리, 허브를 곁들인 송어요리

