



CHAMPAGNE CORBON



ABSOLUMENT NV

CHAMPAGNE CORBON || The Corbon family have farmed their six hectares of vines in Avize for four generations, but it wasn't until 1971 that Claude Corbon began bottling his own wine, shortly after taking over the estate. In 2006, he passed the reins to his daughter Agnès, who continues the family tradition today.

CHAMPAGNE - CÔTE DES BLANCS || The Côte des Blancs lies south of Epernay and is the source for many top cuvée & vintage Champagnes for houses of all sizes. The vineyards are mostly situated on east facing slopes and 95% of the vines are the Chardonnay varietal (hence, the Côte des Blancs name). The soils in the area are typically a thin layer of top soil, beneath which lies the chalk that gives these wines their unique expression of minerality and terroir. Wines from this region are generally praised for their delicacy, freshness, and elegance.

ABSOLUMENT GRAND CRU AVIZE NV

BLEND | 50% Chardonnay, 25% Pinot Noir & 25% Pinot Meunier

VINEYARDS | From the six hectares of estate vineyards, all located in the Grand Cru village of Avize.

WINEMAKING | The wine is vinified in the traditional method, with 8 months elevage in stainless tank and 4 years in the bottle on the lees. No fining, filtering or cold stabilization. Zero dosage.

ALCOHOL | 12%

TASTING NOTES | Fresh and buttery with notes of hazelnut and pit fruits on the nose. Autumn fruit flavors are balanced with crisp acidity and pure minerality.

PRESS | 91 VIN

“Pale yellow. Vibrant, mineral-tinged citrus and orchard fruits on the incisive nose. Dry, stony and precise, offering intense Meyer lemon and underripe pear flavors and a hint of smokiness. Fleshes out on the finish, which strongly echoes the pear and floral qualities.”