



CHAMPAGNE CORBON



BLANC DE BLANCS 2004

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.

BLANC DE BLANCS GRAND CRU AVIZE 2004 ||

BLEND | 100% Chardonnay

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 élevage in stainless tank (no malolactic) and 8 years in the bottle on the lees. No fining, filtering or cold stabilization.

ALCOHOL | 12%

PRESS | 92 VIN

“Vivid yellow. The nose displays lively, mineral-laced orchard fruit and floral aromas, with hints of toasty lees and white pepper emerging with aeration. Chewy and dry on the palate, offering bitter pear skin, melon and Meyer lemon flavors and a hint of licorice. Stretches out on a finish that hangs on with strong stony intensity.”

