

91
points



Gold, 91 points
San Diego International
2021 Wine & Spirits Challenge



Brut

America's favorite California champagne, KORBEL Brut is refined, with a balanced, medium-dry finish. Enjoy lively aromas of citrus and cinnamon leading to crisp flavors of orange, lime, vanilla and a hint of strawberry.

APPELLATION

California

FERMENTATION

100% Stainless Steel

COMPOSITION

Chardonnay, Chenin Blanc, French Colombard, Pinot Noir

ACID/PH

7.6 grams per liter / 3.20

ALCOHOL

12%

DOSAGE

1%

WINEMAKING

All KORBEL California Champagnes are made using the traditional méthode champenoise bottle fermentation process. The méthode champenoise process actually begins in the vineyard. We harvest the grapes for KORBEL Brut about two weeks earlier than is typical for still wines. The early harvest promotes the delicate, crisp, bright flavors of this varietal.

ENJOY WITH

Caviar, fried foods, salty snacks, shellfish

Please celebrate responsibly.