



Etienne Calsac

For years, the Calsac family sold the grapes they grew in their vineyards to the region's grand Champagne houses. But, in 2010, 26-year-old Etienne Calsac inherited the vines and expanded the family business to incorporate Champagne-making from start to finish. Today, at his Avize estate, Etienne applies the strict quality control methods his grandparents taught him while also contributing his own spirit of experimentation during vintification. The vigneron's expressive wines reflect distinctive terroir and showcase the elegance of the chardonnay grape.

AVIZE



CÔTE DES
BLANCS

ETIENNE CALSAC

L'Echappée Belle Extra Brut

- SEE** Gilded gold in the glass and brilliant clarity that speaks of its freshness.
- SMELL** Yellow apple, fresh grass and mineral notes on the nose —scents you might pick up during a promenade through an apple orchard right before it rains.
- TASTE** Tart lemon, crisp apple, and perfectly ripe pear notes are followed by a hint of brioche. These balanced bubbles go down easy with a lovely, long finish.
- PAIR** This pleasantly dry cuvée would pair well with shellfish; think steamed crab with drawn butter or linguine with cockles and green herbs. It's also a great snacking wine to sip with fresh cheeses, dried fruits and best friends.
- CELEBRATE** The boxes are packed, the furniture wrapped and on the truck. You've emptied the fridge save for some aged brie and an overripe peach. With bare feet and a tired back, you sit cross-legged on the well-loved hardwood. Between juicy bites of fruit and nibbles of cheese, you sip this beauty. The packing may be over, but the adventure has just begun.

Geeky Details

- GRAPE(S):** 100% chardonnay
- VINTAGE:** 80% 2020, 20% vin de réserve
- DISGORGEMENT:** May 2022
- DOSAGE:** 2 g/l

DATE ENJOYED:

IN THE COMPANY OF:

NOTES:



RATING: 