



## Absolu Premier Cru

### A GREAT NON-DOSED BLANC DE BLANCS



ABSOLU is the emblematic cuvée of PAUL GOERG Champagnes:

The absence of dosage and the 100% Chardonnay blend allows Vertus' terroirs to shine through.

The Champagne PAUL GOERG ABSOLU cuvée is first and foremost a pure Chardonnay, which is rare for a non-dosed cuvée. This exceptional Champagne is the result of a long period of ageing in our cellars, giving it its silky texture, combined to freshness and subtle minerality - characteristic of great Chardonnays.

This Extra Brut cuvée is a very pure, subtle and delicate wine perfect for experienced Champagne lovers. This cuvée was crafted from a blend of Chardonnays coming from various parcels of Vertus. This Cuvée is based on the 2005 harvest even though several years form the blend.

PAUL GOERG ABSOLU is ideal as a high-class aperitif, with a starter of fine seafood or raw fish. So one could marvel at its fine bubbles and its understated natural balance .

You will not be indifferent to this Champagne which expresses all the richness of the prestigious Côte de Blancs. Experience the emotion that only great Champagnes can arouse!

Champagne PAUL GOERG  
Absolu  
Premier Cru  
750 ml

#### TECHNICAL PROPERTIES

Blend:  
100% Chardonnay

Ageing time before disgorgement:  
3 years minimum

Ageing time after disgorgement:  
4 to 6 months

Dosage:  
no added sugar, zero dosage

