

2011

XI. TRIUMVIRAT

– GRANDE CUVÉE –

Late Release

Diese Cuvée verkörpert wie kaum ein anderer Sekt unsere Leidenschaft, unser kompromissloses Streben nach Perfektion und unser Handwerk. Der Jahrgang 2011 war ein Geniestreich der Natur – geprägt von Spannung und Präzision, die sich eindrucksvoll in diesem Sekt widerspiegeln. Die optimalen Bedingungen des Jahrgangs brachten unsere Trauben zur unvergleichlichen aromatischen Komplexität heran. In der Nase entfalten edle Noten von Feuerstein- und Tabakwürze, die auf reife Zitrusfrüchte und Quitte treffen, untermalt von Noten gerösteter Haselnüsse. Am Gaumen zeigt er sich straff und mineralisch mit einer brillanten Säurestruktur, dabei wunderbar cremig und elegant. Ein Sekt mit großer aromatischer Tiefe und enormem Reifepotenzial. Kraftvoll. Klar. Charakterstark. Deshalb haben wir uns entschieden, diese Cuvée nach über 14 Jahren Hefelager erneut zu degorgieren in Form unseres "Late Release".



WISSENSWERTES

REBSORTE

35% Pinot Noir, 50% Chardonnay,
15% Pinot Meunier

HEFELAGER

über 168 Monate

BODEN | HERKUNFT

Dalsheimer Bürgel, Muschel- & Algenkalk

VINIFIZIERUNG

46% Edelstahl, 54% Barrique | unfiltriert | BSA |
Handlese | Ganztraubenpressung

JAHRGANG - 2011 -

Früher Austrieb im April | frühe sommerliche Temperaturen von April bis Juni mit wenig Niederschlag | moderat warmer und feuchter Sommer, was die Reifeentwicklung merklich verzögerte | es folgte ein phantastischer Altweibersommer | man spricht bis heute von einem "kometenhaft" guten Weinjahr

TRAUBENLESE

September 2011

TIRAGEFÜLLUNG

Juni 2012

DEGORGIERT

siehe Degorgierpunkt auf der Flasche

DOSAGE

Brut | 3 g/l

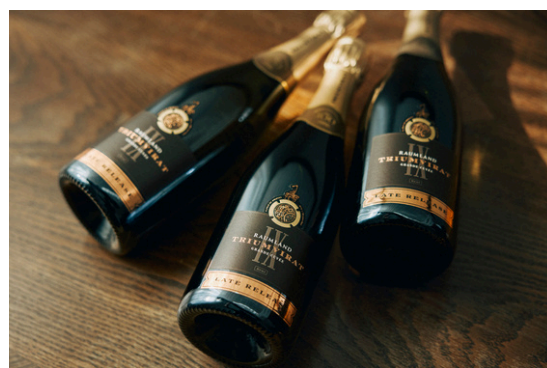
SÄURE

7,2 g/l

ALKOHOL

12% Vol.

IMPRESSIONEN



STIMMEN ZU UNSERER TRIUMVIRAT GRANDE CUVÉE (1/3)

VINUM

„Ein wahrhaft tiefgründiger Schaumwein, getragen von einer tänzelnden Leichtigkeit. Mehr geht nicht – höchstens anders.“

2010 X. Triumvirat Grande Cuvée Brut [Vinum 2020]

GAULT & MILLAU

„Karamell trifft Limettenkonfit, etwas Ingwer, schöne Frische, feines Biskuit und vanillige Würze, elegant, zu Forellenfilet oder Forellentartar.“

2011 XI. Triumvirat Grande Cuvée Brut [Gault Millau 2021]

„Grandios ist auch der Triumvirat [...]: Auf Anhieb fällt uns kein Champagner in dieser Preisklasse ein, der es mit diesem Klassiker aus dem Hause Raumland aufnehmen könnte.“

2010 X. Triumvirat Grande Cuvée Brut [Gault Millau 2020]

„[...] MonRose und das mittlerweile neunte Triumvirat sind Meisterwerke.“

2009 IX. Triumvirat Grande Cuvée Brut [Gault Millau 2017]

„Triumvirat betont [...] noch stärker Finesse und Rasse [...]: feines Mousseux, sanfter Schmelz, fast schwebende Transparenz.“

2008 VIII. Triumvirat Grande Cuvée Brut [Gault Millau 2016]

EICHELMANN

„Faszinierend frisch und klar ist wieder einmal das Triumvirat, nun aus dem Jahrgang 2010, ein Sekt von bestechender Zuverlässigkeit, der auch von weiterer Lagerung auf der Flasche noch profitiert.“

2010 X. Triumvirat Grande Cuvée Brut [Eichelmann 2020]

FALSTAFF

„Das Cuvetieren ist die Kernkompetenz eines jeden Schaumwein-Erzeugers. [...] Der Cuvée-Sieger aus dem Hause Raumland folgt dabei dem klassischen Champagner-Rezept: In der Grand Cuvée »Triumvirat« ergänzen einander Pinot Noir, Pinot Meunier und Chardonnay.“

2012 XII. Triumvirat Grande Cuvée Brut [Falstaff Sparkling Special 2021]

STIMMEN ZU UNSERER TRIUMVIRAT GRANDE CUVÉE (2/3)

ROBERT
PARKER

„From the classical Champagne varieties Pinot Noir, Meunier and Chardonnay, all exclusively cultivated in the "Grosse Lage" (grand cru) Dalsheimer Bürgel, comes Raumland's prestigious 2016 Triumvirat XVI Grande Cuvée Brut. Recently disgorged in September after at least 100 months sur lattes, this is a very elegant, refined and dense, enormously juicy and mouthwatering sparkling wine with an intense and fruity, very elegant, well-structured finish, even this soon after disgorgement. However, the wine gains in purity, finesse and freshness with aeration (or bottle age) and develops a gorgeously saline and highly stimulating finish. The nose is deep, pure, fresh and savory, with yuzu, yellow stone fruit and delicate brioche aromas. It goes well as an aperitif, but it's certainly meant to team up with food, preferably white meat or fish."

2016 XVI. Triumvirat Grande Cuvée Brut [Robert Parker 2025]

„The 2015 Triumvirat XV Grande Cuvée Brut is an assemblage of 61% Pinot Noir, 20% Meunier and 19% Chardonnay from the Bürgel and was aged in barriques (58%) and stainless steel (42%). Disgorged in February 2024, this is a deep, pure and complex, intense and iodine-scented sparkling wine of great class. Full-bodied, fresh and nervous on the palate, with bread and nutty flavors, this is a pure, fresh and complex, still young Triumvirat with a long, dense and stimulating saline finish. It was disgorged as Brut Nature yet labeled as Brut."

2015 XV. Triumvirat Grande Cuvée Brut [Robert Parker 2024]

„Full-bodied, rich and enormously saline on the palate, this was a complex and elegant, very grippy and mineral-saline Triumvirat with palatable (fine) tannins [...]. Tasted again in November [...] the wine offers a pure, fresh and saline as well as intense and complex bouquet representing the Muschelkalk limestone terroir of the Bürgel as well as ripe and lush stone fruits intertwined with brioche notes. Pure and saline on the palate, this is an intense yet light-footed and finessed Sekt with a long, dense and very complex and mineral finish."

2014 XIV. Triumvirat Grande Cuvée Brut [Robert Parker 2023]

„The 2011 Triumvirat Grande Cuvée Brut blends 50% Chardonnay with 35% Pinot Noir and 15% Meunier, all cultivated in the Bürgel "VDP. Grosse Lage." The wine opens with a very delicate and fine bouquet of yellow-fleshed fruits intermixed with very fine chalky, saline and floral notes. On the palate, this is a very delicate, refined and elegant as well as intense and sustainable sparkling wine with great expression and a long and complex finish. Great finesse and complexity and lingering salinity."

2011 XI. Triumvirat Grande Cuvée Brut [Robert Parker 2020]

„The Pinot-dominated 2010 Triumvirat Grande Cuvée Brut is intense yet pure, bright and fresh on the concentrated and iodine-scented, dense and complex nose. Blending 70% Pinot Noir with 18% Chardonnay and 12% Pinot Noir, this is a full-bodied, intense, fresh and juicy, concentrated and refreshing sparkling wine with a long, fresh, pure and salty finish with lemon flavors. Terribly fresh and firm."

2010 X. Triumvirat Grande Cuvée Brut [Robert Parker 2020]

„Disgorged after 167 months, or nearly 14 years, sur lattes, Raumland's 70% Pinot Noir, 18% Pinot Meunier and 12% Chardonnay assemblage 2010 Triumvirat X Grande Cuvée Brut Late Release is deep, pure, fresh and finely smoky on the intense and savory, calcareous, saline and pretty complex nose, which seems to be equipped for poultry or even game dishes such as rabbit. Full-bodied, rich and fresh on the palate, this is a round yet pure, dry and chalky character with fine but refreshing lemony grip and a saline, mouthwatering, super vivacious finish. Entirely sourced in the Dalsheimer Bürgel grand cru, aged in barriques (33%) and stainless steel (67%) and disgorged with two grams per liter of dosage in August this year, this is a generous yet impressively youthful sparkling wine that currently doesn't give the impression of a 15-year-old wine but represents the forever-young, tight and enormously fresh 2010 acidity, as the 2010 was recently. There is fine fruit and immediately stimulating charm in the aftertaste that indicates enormous aging capacity post disgorgement."

2010 X. Triumvirat Grande Cuvée Brut LATE RELEASE [Robert Parker 2025]



STIMMEN ZU UNSERER TRIUMVIRAT GRANDE CUVÉE (3/3)

ROBERT
PARKER

„The 2009 Triumvirat Grande Cuvée Brut blends 60% Pinot Noir with 28% Chardonnay and 12% Meunier, all from the Bürgel grand cru. The bouquet is intensely fruity yet highly delicate and pure on the nose, with iodine notes and finest red berry and yellow-fleshed fruit aromas and brioche notes. Juicy and intense on the palate, this is a vinous, very intense and complex sparkling wine with very fine tannins and a long and substantial, very intense and vinous finish. The 2009 shows a first maturity and gets more and more complex. A great wine with food.“

2009 IX. Triumvirat Grande Cuvée Brut [Robert Parker 2020]

Assembling 60% Pinot Noir with 28% Chardonnay and 12% Pinot Meunier, all from the Dalsheimer Bürgel (Rheinhessen), Raumland's phenomenal 2009 Triumvirat IX Grande Cuvée Brut Late Release was disgorged in April 2024 and just been released after 14 years sur lattes. The rarity shows a fine and intense yet also delicate and complex bouquet that indicates great bottle maturity and reveals very fine sur lie aromas reminiscent of brioche, smoke and almonds. Round, fresh and vital on the palate, this is a full-bodied, dense, intense and multilayered sparkling wine with a creamy richness and uplifting finesse and salinity. The finish is pure, long and refined yet never powerful, not to mention alcoholic. It is rich and airy at the same time and has this umami taste that only matured wines develop. The dosage could have been a tiny bit less sweet for my personal taste; but the Raumlands have, unlike me, tasted other dosages before they decided, and the final dosage certainly gives a complete taste with extra charm that makes this a saline and mineral-grounded sparkling wine and an excellent soloist and Sunday brunch wine. You can also serve it with poultry with cream sauce and truffles.

2009 IX. Triumvirat Grande Cuvée Brut LATE RELEASE [Robert Parker 2024]

„The 2008 Triumvirat Grande Cuvée Brut is pure on the matured, complex and iodine, complex and vinous, slightly nutty-scented bouquet. Blending 57% Pinot Noir with 23% Chardonnay and 20% Meunier, this is a round yet pure, fresh and aromatic sparkling wine with oxidation and a charmingly aromatic texture with fine tannins and a lingering saline taste.“

2008 IIX. Triumvirat Grande Cuvée Brut [Robert Parker 2020]