132 | MONATE HEFELAGER

RAUMLAND

SEKTHAUS – SEIT 1984

2012

MonRose

– GRANDE CUVÉE –



2012 war für uns ein herausragendes Sektjahr, weshalb wir bei einigen Sekte über 10 Jahre gewartet haben, um nun ihr volles Potenzial endlich zeigen zu können. Nur in besonderen Jahren cuvéetieren wir unsere MonRose Grande Cuvée. Bei der Assemblage der 2012er Sektgrundweine waren wir von unseren Spätburgunder-Parzellen aus dem Dalsheimer Bürgel so beeindruckt, dass wir uns in diesem Jahr entschieden haben, unseren MonRose ausschließlich mit einer Rebsorte – dem Pinot Noir – zu präsentieren. Am Gaumen entfalten sich druckvolle und lang anhaltende Noten von Aprikose und roter Johannisbeere. Durch den großzügigen Ausbau der Grundweine im Holzfass zeigt der Sekt würzige Noten, die ihm Struktur verleihen. Das feine Mousseux unterstreicht die Eleganz des Sektes. Dieser Sekt hat einen langen Nachhall und Abgang. Unser ganzes Herzblut fließt in diese Cuvée, die Heide-Rose gewidmet ist.

WISSENSWERTES

REBSORTE
100% Pinot Noir

HEFELAGER
132 Monate

BODEN | HERKUNFT
Dalsheimer Bürgel, Kalkmergel

VINIFIZIERUNG
55% Edelstahl, 45% Holzfassausbau | unfiltriert | BSA | Handlese | Ganztraubenpressung

JAHRGANG - 2012 -
Bitterkalter Jahresbeginn und bis in den April sehr trocken | zur Blüte dann erhoffter Niederschlag und dadurch leichte Verrieselung mit natürlicher Ertragsreduktion | Im Sommer ausreichend Niederschlag und perfekte Trauben-temperaturen | Resultat waren kleine, dickschalige Beeren bei bester Witterung zur Lese.

TRAUBENLESE
September 2012

TIRAGEFÜLLUNG
Juli 2013

DEGORGIERT
siehe Degorgierpunkt auf der Flasche

DOSAGE
Extra Brut | 3 g/l

SÄURE
7,5 g/l

ALKOHOL
12 % Vol.

TRADITIONELLER SEKTMACHER

Sekthaus Raumland
Alzeyer-Str. 134 · 67592 Flörsheim-Dalsheim
info@raumland.de

Tel. +(49) 6243 90 80 70
Instagram / Facebook: Sekthaus Raumland
www.raumland.de

VDP.SEKTGUT

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STIMMEN ZU UNSERER MONROSE GRANDE CUVÉE

ROBERT PARKER

"The 2007 Brut Nature Dosage Zero MonRose, disgorged in October 2016, is a blend of Pinot Noir, Chardonnay and Meunier. This deep, golden colored sparkler opens with an intense but pure, fresh and slightly oaky bouquet. On the palate, this is a pure, rich, fresh, precise and finessed sparkling wine with a long and salty finish. The tannins are really fine and chalky, the fruit concentrated and lemon fresh. Due to the Pinots, the finish is still a bit more astringent than that of the 2007 Vintage Chardonnay." 94 Parker Points

2007 MonRose Grande Cuvée Brut Nature [Robert Parker, tasted by Stephan Rheinhardt]

"The 2008 Extra Brut MonRose is a Champagne blend that was entirely aged in barriques. Pure and fresh on the refined and iodine as well as slightly oaky nose, this is a full-bodied, rich and elegant, very fine and persistently salty Sekt with great finesse and a long, intense and charmingly fruity finish. Perfectly concentrated and intense yet very fine and fresh, with sustainable iodine flavors. This is a long-distance runner that is still a bit oaky but also structured and indicates great aging potential. This bottle was disgorged in September 2018. Tasted in March 2020." 96 Parker Points.

2008 MonRose Grande Cuvée Extra Brut [Robert Parker, tasted by Stephan Rheinhardt]

"Only made in special vintages, the 2011 MonRose Grande Cuvée Extra Brut is Volker Raumland's tribute to his wife Heide-Rose. It comes from an excellent, early-budding vintage with a moderately warm and humid summer followed by pleasant days into autumn. Picked in September, this is a classic cuvée of Chardonnay (50%), Pinot Noir (35%) and Meunier (15%) from calcareous marl soils that fermented in oak (54%) and stainless steel (46%), with the malolactic fermentation included. Bottled unfiltered in June 2012 and disgorged with a dosage of 3.5 grams per liter on July 31, 2023 (so, after 133 months), the white-golden colored 2011 MonRose opens with an intense and elegant, deep and brioche-scented bouquet of ripe stone fruits, oranges and cedarwood. Round and refined on the very elegant and balanced palate, this is a full-bodied and rich yet also pure and persistently saline or mineral sparkling wine with a serious, sustainable structure that leads to a long, elegant and intense finish. Due to its fine tannins, mousse and great balance, this is another age-worthy sparkling wine that will go for at least another decade. It is possibly the finest MonRose so far and the one with the longest and most tensioned finish. 12% stated alcohol. Natural cork. Tasted in November 2023." 97 Parker Points

2011 MonRose Grande Cuvée Extra Brut [Robert Parker, tasted by Stephan Rheinhardt]

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