Sekt Set

RAUMLAND
SEKTHAUS – SEIT 1984

2018
CHARDONNAY
SILBERBERG

ONE Sekt // ONE Vintage // THREE Disgorgements



How does a Sekt change as it ages in the bottle after disgorgement? It is a question we have been exploring personally for many years. To make exactly this development tangible, we tried a special experiment in our Sekt cellar: one and the same Sekt, at three different stages of maturity.

We are now presenting the result for the first time as an exclusive set of three: 2018 Chardonnay Silberberg Brut Nature. 1 Sekt, 1 vintage, 3 disgorgements! Each of the limited sets contains three bottles of our 2018 Chardonnay Sekt from the Mölsheimer Silberberg site, disgorged in June 2023, June 2024 and June 2025: a fascinating record of maturation. Read more here.

INTERESTING FACTS

GRAPE VARIETY
100% Chardonnay

TERROIR
Mölsheim Silberberg, limestone & clay deposits

LEES AGEING / DISGORGEMENT
1. Disgorged June 2023 - 48 months on the lees
2. Disgorged June 2024 - 60 months on the lees
3. Disgorged June 2025 - 72 months on the lees

VINIFICATION
100% stainless steel | unfiltered | MLF | hand harvest | whole bunch pressing

VINTAGE - 2018 -
Long, cool winter | the soils were able to store plenty of water, a great advantage for the summer | early flowering at the end of May | followed by a “summer of the century”, sunny and dry | slowed ripening with perfectly healthy grapes | beautiful harvest conditions in September.

HARVEST	TIRAGE	
September 2018	July 2019	
DOSAGE	**ACIDITY**	**ALCOHOL**
Brut Nature | 1 g/l	7,3 g/l	12 % Vol.

TRADITIONELLER SEKTMACHER

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