36 | MONTHS ON THE LEES

RAUMLAND
SEKTHAUS – SEIT 1984

2020
BLANC DE BLANCS
– Brut –



Our 2020 Blanc de Blancs brings together Chardonnay and Pinot Blanc. After gentle whole bunch pressing, the musts matured in barriques and stainless steel tanks. In June 2021 the cuvée was bottled in half bottles and fermented according to the traditional bottle fermentation method. The nose shows aromas of white fruit such as peach and pear, dried apple, roasted almonds and caramel. On the palate, the Chardonnay comes to the fore with dense structure, fine creaminess and fresh, lively acidity. The elegant aromatics are shaped by more than three years on the lees. The density and gentle saltiness linger for a long time, and the perlage is very fine.

INTERESTING FACTS

GRAPE VARIETY
75% Chardonnay
25% Pinot Blanc

MONTHS ON THE LEES
over 36 months

TERROIR
Pfalz & Rheinhessen (mainly loam & loess)

VINIFICATION
65% stainless steel, 35% barrique | unfiltered | MLF | hand harvest | whole bunch pressing

VINTAGE - 2020 -
Mild winter | plenty of rainfall at the start of the year | warm, dry spring with first budbreak as early as mid-April | flowering at the end of May, followed by a dry summer | long-awaited rain in August | a beautiful harvest at the end of August with wonderfully healthy grapes.

HARVEST
September 2020

TIRAGE
June 2021

DISGORGED
See disgorgement point on the back of the bottle

DOSAGE
Brut | 3 g/l

ACIDITY
6,9 g/l

ALCOHOL
12,0 % Vol.

TRADITIONELLER SEKTMACHER

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