90 | MONTHS ON THE LEES

RAUMLAND
SEKTHAUS – SEIT 1984

2015
BLANC DE BLANCS
– RÉSERVE –



The excellent 2015 vintage allowed us to express the power and flavor of our grapes. Our Blanc de Blancs this year is made from 100% Pinot Blanc, mostly from our parcels in the Dalsheimer Bürgel. Fermented separately in 92% stainless steel and 8% wooden barrels for about nine months prior to blending and disgorged after 90 months, the wine offers a deep and rich yet also pure and refined bouquet with adequate brioche and sur lie aromas. The result is precise, very elegant and persistently saline as well as stringent Blanc de Blancs with a long and complex finish. The Blanc de Blancs displays aromas of quince, grapefruit, and nectarine, complemented by nutty notes. For us personally, it is currently an absolute favorite!

INTERESTING FACTS

GRAPE VARIETY
100% Pinot Blanc

MONTHS ON THE LEES
over 90 months

TERROIR
Vineyard plots in Rheinhessen. Limestone

VINIFICATION
92% stainless steel, 8% wooden barrel | unfiltered | MLF | hand harvest | whole bunch pressing

VINTAGE - 2015 -
Mild spring, followed by a dry and hot summer | minimal leaf removal to maintain the finesse of the grapes | in September, the long-awaited rain came with falling temperatures, which stabilized the acidity levels in the grapes | picture-perfect harvest with an early harvest | will be remembered as one of the best vintages in recent decades

HARVEST
September 2015

TIRAGE
May 2016

DISGORGED
See disgorgement point on the back of the bottle

DOSAGE
Extra Brut | 3 g/l

ACIDITY
7,1 g/l

ALCOHOL
12% Vol.

TRADITIONELLER SEKTMACHER

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