168 | MONTHS ON THE LEES

RAUMLAND

SEKTHAUS – SEIT 1984

2009

CHARDONNAY

– GRANDE RÉSERVE –



We gave our 2009 Chardonnay Grande Réserve over 14 years to reach its full potential. Our Grande Réserve sparkling wines aim to bring out the quintessence of the respective grape varieties. Here, the fruit clearly takes a back seat, subtly complementing the intense minerality and robust structure of this sparkling wine. It reveals delicate notes of white apple, quince, and lemon zest. Thanks to the long aging on the lees, fine aromas of brioche, walnut, and smoky notes become apparent. Then, the chalky minerality immediately takes hold, coating the tongue and leaving a chalky trail throughout the entire mouth. This is accompanied by juicy acidity, extremely focused and linear. In the finish, a very subtle creaminess and a hint of nuttiness emerge. For us, this is a Chardonnay of immense stature and great length. Unique.

INTERESTING FACTS

GRAPE VARIETY
Chardonnay

MONTHS ON THE LEES
168 months

TERROIR
Limestone & Terra Fusca

VINIFICATION
89% stainless steel, 11% wooden barrels | unfiltered | MLF | hand harvest | whole bunch pressing

VINTAGE - 2009-
2009 can rightfully be called an outstanding vintage | Cold start to the year and very dry until April | Expected rainfall during the flowering period, leading to slight shatter | Warm and dry summer without being excessive | Cool nights in late summer | The result: a small harvest with thick-skinned berries under ideal weather conditions for the harvest.

HARVEST
September 2009

TIRAGE
June 2010

DISGORGED
See disgorgement point on the back of the bottle

DOSAGE
Brut Nature | 1 g/l

ACIDITY
7,0 g/l

ALCOHOL
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

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