120 | MONTHS ON THE LEES

RAUMLAND

SEKTHAUS – SEIT 1984

2012

CHARDONNAY

– GRANDE RÉSERVE –



The 2012 vintage was outstanding for our sparkling wines, which is why we have waited over ten years for some to finally show their full potential. The quintessence of this Chardonnay: charming and expressive. The nose reveals aromas of light stone fruit and a hint of white flowers. The long aging on the lees is expressed through fine notes of vanilla, caramel, and freshly baked brioche. Citrus notes are paired with yellow apple on the palate. There are also hints of buttered yeast plait, roasted almonds, and hazelnut. This sparkling wine shows radiant finesse and precision. The perlage is fine and beautifully integrated due to the long maturation in the cellar. This interplay is powerful and lively, with a memorable length. This combination makes it a great accompaniment to food.

INTERESTING FACTS

GRAPE VARIETY
100% Chardonnay

MONTHS ON THE LEES
over 90 months

TERROIR
The soil consists of limestone brown loam (terra fusca) in the top layer, which otherwise only occurs on old land surfaces far from active erosion.

VINIFICATION
67% stainless steel, 33% barrique | unfiltered | MLF | hand harvest | whole bunch pressing

VINTAGE - 2012 -
A bitterly cold start to the year and very dry conditions until April | the hoped-for rainfall during flowering resulted in a natural reduction in yield | sufficient rainfall and rather cool temperature in summer | slow ripening of the grapes | this resulted in small, thick-skinned berries | best weather conditions during harvest

HARVEST
September 2012

TIRAGE
June 2013

DISGORGED
See disgorgement point on the back of the bottle

DOSAGE	ACIDITY	ALCOHOL
Brut Nature | 1,2 g/l	8,2 g/l	12 % Vol.

TRADITIONELLER SEKTMACHER

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