120 | MONTHS ON THE LEES

RAUMLAND

SEKTHAUS – SEIT 1984



2013

BLANC DE BLANCS

– GRANDE RÉSERVE –

On the nose, this Blanc de Blancs already reveals its expressiveness: alongside candied lemon, delicate hints of brioche come through. On the palate it is present and at the same time precisely structured, a true masterpiece of balance. Aromas of quince and yellow apple lend freshness and fruit, while roasted hazelnuts and a touch of brown butter bring depth and refinement. Thanks to the long ageing, the exceptionally fine mousse is perfectly integrated and gives a harmonious, silky mouthfeel with lovely drinkability. The Blanc de Blancs is carried by fine brioche notes and minerality. A Sekt masterfully matured over 12 years, of impressive precision, fine depth and remarkable freshness.

VDP.SEKT PRESTIGE®

INTERESTING FACTS

GRAPE VARIETY
Pinot Blanc

MONTHS ON THE LEES
over 120 months

TERROIR
The topsoil consists of limestone brown loam (terra fusca) of a kind otherwise found only on old land surfaces far from active erosion.

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

VINTAGE - 2013 -
Cool spring with little sunshine | late budbreak & late flowering in June | warm summer weather led to fast-growing shoots | manual leaf removal | complex aromas thanks to slow ripening | late harvest with cool September nights | the result is an expressive vintage

HARVEST
Sep./Oct. 2013

TIRAGE
July 2014

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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