120 | MONTHS ON THE LEES

RAUMLAND

SEKTHAUS – SEIT 1984

2013

MonRose

– GRANDE CUVÉE –



Our MonRose Grande Cuvée is made only in special years. In the 2013 vintage, Pinot Noir, Meunier and Pinot Gris come together and complement each other almost ideally in aroma, structure and acidity. The result is a many-layered Sekt that is nevertheless entirely at ease with itself. On the nose, freshly baked brioche, cedarwood, juicy orange and white blossom. On the palate, apricot and redcurrant unfold with drive and great length. Part of the base wines matured in wooden barrels and give the Sekt a fine spice that lends it hold and structure. The delicate perlage underlines its elegance, and the finish lingers for a long time. We put our whole heart into this cuvée. It is dedicated to Heide-Rose.

INTERESTING FACTS

GRAPE VARIETY
80% Pinot Noir,
14% Pinot Meunier, 6% Pinot Gris

MONTHS ON THE LEES
over 120 months

TERROIR
Limestone marl

VINIFICATION
57% wooden barrel | 43% 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
November 2014

DISGORGED
August 2026

DOSAGE
Extra Brut | 3,9 g/l

ACIDITY
8,4 g/l

ALCOHOL
12 % Vol.

TRADITIONELLER SEKTMACHER

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