LEBENSWERK

Volker Raumland

A SEKT THAT TELLS A LIFE

Inspired by the great Champagne houses, which compose their prestige cuvées from young base wines and precious reserve wines, I came to want to go my own way, and then, when the time was right, to place my "Lebenswerk", my life's work, in the hands of my daughters.

Every sip carries the signature I have developed over the years, and a piece of our family history. For my assemblage I wanted to use reserve wines reaching back to the 1991 and 1993 vintages, years of deep personal meaning. In 1991 my daughter Marie-Luise was born, and two years later Katharina followed. It is no coincidence that precisely these bottles matured on the lees in our cellar all these years. Other formative vintages, 2000, 2006, 2017 and a few more, complete a composition that tells my story: with elegance, power and depth. In 2018 we blended the "Lebenswerk": we opened matured Sekts, brought them together with fresh base wines, bottled them, and then practised patience for eight years. The oldest component spent 33 years on the lees. The grape varieties, Pinot Noir, Chardonnay, Pinot Meunier, Pinot Blanc and Riesling, stand for the full spectrum of our Sekt estate.

Today I am deeply grateful that this cuvée spans a whole chapter of my life as a Sekt maker: from the birth of my daughters to the moment I place my life's work in their hands. And yet this Sekt keeps surprising me. Despite its high share of matured reserve wines, it keeps a remarkable freshness. A freshness that reminds me of what my daughters have been bringing in for years: new ideas, new perspectives and a passion that is every bit equal to mine.

GRAPE VARIETIES
This cuvée represents the full spectrum of grape varieties of our Sekt estate (Pinot Noir, Chardonnay, Pinot Meunier, Pinot Blanc and Riesling)

TIME ON THE LEES
The full cuvée over 8 years
(oldest reserve Sekt component over 33 years)

TIRAGE
29 June 2018

DOSAGE
Extra Brut | 3 g/l

ACIDITY
8,6 g/l

ALCOHOL
12,5 % Vol.

VINTAGES
This cuvée holds the most formative vintages of my life as a Sekt maker: 1991, 1993, 2000, 2006, 2017 and many further reserve vintages.

VINIFICATION
55 % stainless steel | 45 % wooden barrel | unfiltered | MLF | hand harvest | whole bunch pressing

DISGORGED
1 April 2026 (0,75 L) and 7 April 2026 (1,5 L)

AVAILABLE BOTTLES
1387 x 0,75 L and 50 x 1,5 L

