R. Renaudin 2005 Brut Nature Blanc de Blancs Lot 54

| Country France Region Champagne Color/Style Sparkling Farming Practices Sustainable Varieties Chardonnay 100% ABV 12.5 Residual Sugar 1 Acidity 5.8 Case Size 6x750 Pricing NET Years in Blend 2005 Bottling Date June 2006 Dosage 0 Pumpover/Punchdown No Fermentation Vessel Barrel/Tank Fermentation Duration 3-6 weeks Filtered Yes Fining Agents None Yeast Native Lees Contact/Stirring Yes Malolactic No Added Sulfur No Soil Type Calcareous Elevation (meters) Vine Age 25 Yields (hl/ha) 63 Classical pruning methods | MinaMina Cada | KDE EDNOE |
|--|-------------------------|--|
| Region Champagne Color/Style Sparkling Farming Practices Sustainable Varieties Chardonnay 100% ABV 12.5 Residual Sugar 1 Acidity 5.8 Case Size 6x750 Pricing NET Years in Blend 2005 Bottling Date June 2006 Dosage 0 Pumpover/Punchdown No Fermentation Vessel Barrel/Tank Fermentation Duration 3-6 weeks Stainless Steel 50%, Used Barrique 50% Aging Method Used Barrique 50% Aging Duration (months) 8 Filtered Yes Fining Agents None Yeast Native Lees Contact/Stirring Yes Malolactic No Added Sulfur No Soil Type Calcareous Elevation (meters) 100 Vine Age 25 Yields (hl/ha) 63 Classical pruning methods | WineWise Code | KRE-EBN05 |
| Color/Style Sparkling Farming Practices Sustainable Varieties Chardonnay 100% ABV 12.5 Residual Sugar 1 Acidity 5.8 Case Size 6x750 Pricing NET Years in Blend 2005 Bottling Date June 2006 Dosage 0 Pumpover/Punchdown No Fermentation Vessel Barrel/Tank Fermentation Duration 3-6 weeks Stainless Steel 50%, Used Barrique 50% Aging Method Used Barrique 50% Aging Duration (months) 8 Filtered Yes Fining Agents None Yeast Native Lees Contact/Stirring Yes Malolactic No Added Sulfur No Soil Type Calcareous Elevation (meters) 100 Vine Age 25 Yields (hl/ha) 63 Classical pruning methods | <u> </u> | 1000 |
| Farming Practices Varieties Chardonnay 100% ABV 12.5 Residual Sugar 1 Acidity 5.8 Case Size 6x750 Pricing NET Years in Blend 2005 Bottling Date June 2006 Dosage 0 Pumpover/Punchdown Fermentation Vessel Barrel/Tank Fermentation Duration 3-6 weeks Stainless Steel 50%, Used Barrique 50% Aging Method Used Barrique 50% Aging Duration (months) Filtered Yes Fining Agents None Yeast Native Lees Contact/Stirring Malolactic No Added Sulfur No Soil Type Calcareous Elevation (meters) Yields (hl/ha) 63 Classical pruning methods | | Champagne |
| Varieties Chardonnay 100% ABV 12.5 Residual Sugar 1 Acidity 5.8 Case Size 6x750 Pricing NET Years in Blend 2005 Bottling Date June 2006 Dosage 0 Pumpover/Punchdown No Fermentation Vessel Barrel/Tank Fermentation Duration 3-6 weeks Stainless Steel 50%, Used Barrique 50% Aging Method Used Barrique 50% Aging Duration (months) 8 Filtered Yes Fining Agents None Yeast Native Lees Contact/Stirring Yes Malolactic No Added Sulfur No Soil Type Calcareous Elevation (meters) 100 Vine Age 25 Yields (hl/ha) 63 Classical pruning methods | Color/Style | Sparkling |
| ABV 12.5 Residual Sugar 1 Acidity 5.8 Case Size 6x750 Pricing NET Years in Blend 2005 Bottling Date June 2006 Dosage 0 Pumpover/Punchdown No Fermentation Vessel Barrel/Tank Fermentation Duration 3-6 weeks Aging Method Used Barrique 50% Aging Duration (months) 8 Filtered Yes Fining Agents None Yeast Native Lees Contact/Stirring Yes Malolactic No Added Sulfur No Soil Type Calcareous Elevation (meters) 100 Vine Age 25 Yields (hl/ha) 63 Classical pruning methods | Farming Practices | Sustainable |
| Residual Sugar 1 Acidity 5.8 Case Size 6x750 Pricing NET Years in Blend 2005 Bottling Date June 2006 Dosage 0 Pumpover/Punchdown No Fermentation Vessel Barrel/Tank Fermentation Duration 3-6 weeks Stainless Steel 50%, Used Barrique 50% Aging Method Used Barrique 50% Aging Duration (months) 8 Filtered Yes Fining Agents None Yeast Native Lees Contact/Stirring Yes Malolactic No Added Sulfur No Soil Type Calcareous Elevation (meters) 100 Vine Age 25 Yields (hl/ha) 63 Classical pruning methods | Varieties | Chardonnay 100% |
| Acidity 5.8 Case Size 6x750 Pricing NET Years in Blend 2005 Bottling Date June 2006 Dosage 0 Pumpover/Punchdown No Fermentation Vessel Barrel/Tank Fermentation Duration 3-6 weeks Stainless Steel 50%, Used Barrique 50% Aging Method Used Barrique 50% Aging Duration (months) 8 Filtered Yes Fining Agents None Yeast Native Lees Contact/Stirring Yes Malolactic No Added Sulfur No Soil Type Calcareous Elevation (meters) 100 Vine Age 25 Yields (hl/ha) 63 Classical pruning methods | ABV | 12.5 |
| Case Size 6x750 Pricing NET Years in Blend 2005 Bottling Date June 2006 Dosage 0 Pumpover/Punchdown No Fermentation Vessel Barrel/Tank Fermentation Duration 3-6 weeks Stainless Steel 50%, Used Barrique 50% Aging Method Used Barrique 50% Aging Duration (months) 8 Filtered Yes Fining Agents None Yeast Native Lees Contact/Stirring Yes Malolactic No Added Sulfur No Soil Type Calcareous Elevation (meters) 100 Vine Age 25 Yields (hl/ha) 63 Classical pruning methods | Residual Sugar | 1 |
| Pricing NET Years in Blend 2005 Bottling Date June 2006 Dosage 0 Pumpover/Punchdown No Fermentation Vessel Barrel/Tank Fermentation Duration 3-6 weeks Stainless Steel 50%, Used Barrique 50% Aging Method Used Barrique 50% Aging Duration (months) 8 Filtered Yes Fining Agents None Yeast Native Lees Contact/Stirring Yes Malolactic No Added Sulfur No Soil Type Calcareous Elevation (meters) 100 Vine Age 25 Yields (hl/ha) 63 Classical pruning methods | Acidity | 5.8 |
| Years in Blend Bottling Date June 2006 Dosage Pumpover/Punchdown Fermentation Vessel Barrel/Tank Fermentation Duration Aging Method Aging Duration (months) Filtered Yes Fining Agents None Yeast Lees Contact/Stirring Malolactic No Added Sulfur Soil Type Calcareous Elevation (meters) Vine Age Yes June 2006 June 2006 Dosage 0 Pumpover/Punchdown No Stainless Steel 50%, Used Barrique 50% No None Yes Fining Agents None Yes Malolactic No Calcareous Elevation (meters) 100 Vine Age 25 Yields (hl/ha) 63 Classical pruning methods | Case Size | 6x750 |
| Bottling Date June 2006 Dosage 0 Pumpover/Punchdown No Fermentation Vessel Barrel/Tank Fermentation Duration 3-6 weeks Stainless Steel 50%, Used Barrique 50% Aging Method Vessel Printer None Yeast None Yeast Native Lees Contact/Stirring Yes Malolactic No Added Sulfur No Soil Type Calcareous Elevation (meters) 100 Vine Age 25 Yields (hl/ha) 63 Classical pruning methods | Pricing | NET |
| Dosage 0 Pumpover/Punchdown No Fermentation Vessel Barrel/Tank Fermentation Duration 3-6 weeks Stainless Steel 50%, Used Barrique 50% Aging Method Used Barrique 50% Aging Duration (months) 8 Filtered Yes Fining Agents None Yeast Native Lees Contact/Stirring Yes Malolactic No Added Sulfur No Soil Type Calcareous Elevation (meters) 100 Vine Age 25 Yields (hl/ha) 63 Classical pruning methods | Years in Blend | 2005 |
| Pumpover/Punchdown Fermentation Vessel Barrel/Tank Fermentation Duration 3-6 weeks Stainless Steel 50%, Used Barrique 50% Aging Duration (months) 8 Filtered Yes Fining Agents None Yeast Native Lees Contact/Stirring Malolactic No Added Sulfur Soil Type Calcareous Elevation (meters) Vine Age Yields (hl/ha) Classical pruning methods | Bottling Date | June 2006 |
| Fermentation Vessel Barrel/Tank Fermentation Duration 3-6 weeks Stainless Steel 50%, Aging Method Used Barrique 50% Aging Duration (months) 8 Filtered Yes Fining Agents None Yeast Native Lees Contact/Stirring Yes Malolactic No Added Sulfur No Soil Type Calcareous Elevation (meters) 100 Vine Age 25 Yields (hl/ha) 63 Classical pruning methods | Dosage | 0 |
| Fermentation Duration 3-6 weeks Stainless Steel 50%, Used Barrique 50% Aging Duration (months) 8 Filtered Yes Fining Agents None Yeast Lees Contact/Stirring Malolactic No Added Sulfur Soil Type Calcareous Elevation (meters) Yields (hl/ha) 63 Classical pruning methods | Pumpover/Punchdown | No |
| Aging Method Used Barrique 50% Aging Duration (months) 8 Filtered Yes Fining Agents None Yeast Native Lees Contact/Stirring Yes Malolactic No Added Sulfur No Soil Type Calcareous Elevation (meters) 100 Vine Age 25 Yields (hl/ha) 63 Classical pruning methods | Fermentation Vessel | Barrel/Tank |
| Aging Method Used Barrique 50% Aging Duration (months) 8 Filtered Yes Fining Agents None Yeast Native Lees Contact/Stirring Yes Malolactic No Added Sulfur No Soil Type Calcareous Elevation (meters) 100 Vine Age 25 Yields (hl/ha) 63 Classical pruning methods | Fermentation Duration | 3-6 weeks |
| Filtered Yes Fining Agents None Yeast Native Lees Contact/Stirring Yes Malolactic No Added Sulfur No Soil Type Calcareous Elevation (meters) 100 Vine Age 25 Yields (hl/ha) 63 Classical pruning methods | Aging Method | · · · · · · · · · · · · · · · · · · · |
| Fining Agents Yeast Native Lees Contact/Stirring Malolactic No Added Sulfur No Soil Type Calcareous Elevation (meters) Vine Age Yields (hl/ha) Classical pruning methods | Aging Duration (months) | 8 |
| Yeast Native Lees Contact/Stirring Yes Malolactic No Added Sulfur No Soil Type Calcareous Elevation (meters) 100 Vine Age 25 Yields (hl/ha) 63 Classical pruning methods | Filtered | Yes |
| Lees Contact/Stirring Yes Malolactic No Added Sulfur No Soil Type Calcareous Elevation (meters) 100 Vine Age 25 Yields (hl/ha) 63 Classical pruning methods | Fining Agents | None |
| Malolactic No Added Sulfur No Soil Type Calcareous Elevation (meters) 100 Vine Age 25 Yields (hl/ha) 63 Classical pruning methods | Yeast | Native |
| Added Sulfur Soil Type Calcareous Elevation (meters) Vine Age 25 Yields (hl/ha) 63 Classical pruning methods | Lees Contact/Stirring | Yes |
| Soil Type Calcareous Elevation (meters) 100 Vine Age 25 Yields (hl/ha) 63 Classical pruning methods | Malolactic | No |
| Elevation (meters) 100 Vine Age 25 Yields (hl/ha) 63 Classical pruning methods | Added Sulfur | No |
| Vine Age 25 Yields (hl/ha) 63 Classical pruning methods | Soil Type | Calcareous |
| Yields (hl/ha) 63 Classical pruning methods | Elevation (meters) | 100 |
| Classical pruning methods | Vine Age | 25 |
| | Yields (hl/ha) | 63 |
| the chardonnay the pruning Vine Training method used is Chablis. | Vine Training | practiced in champagne. For the chardonnay the pruning |
| Picking Hand-harvested | | Hand-harvested |

Notes from the Producer:

The specificity and the quality of our champagne begins from a qualitative approach in the vineyards. It is the terroir that epresses the specificity and the particularity by combining different elements like climate, eposition, geographical localisation and human factors. The vineyard is managed by combining the qualitative work of the soil and permanent grassing. We apply the plant protection products for the protection of the vines at low dose, only if it is necessary with a reasoned and sustainable approach.



WineWise Notes:

There is an Aladdin's Cave quality to any visit to Renaudin. Our discovery this time was three separate lots of 2005 wines, each stemming from a particular vineyard holding. The exercise was not repeated, even though all three wines were truly excellent. But the jewel in the crown was Lot 56, which hailed from a prize parcel in Cramant that was subsequently lost after a split in the family. (More, possibly, of that anon.) The class of the origin shows through palpably in this wonderfully chiselled, vibrant and long-lasting cuvée, which has many, many years of life ahead of it.

