R. Renaudin 2005 Brut Nature Blanc de Blancs Lot 54

WineWise Code	KRE-EBN05
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
Aging Method	Stainless Steel 50%, 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
Vine Training	Classical pruning methods practiced in champagne. For the chardonnay the pruning method used is Chablis.
Picking	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.