

R. Renaudin 2013 "L'Espiegle" Brut Blanc de Blancs 1er Cru

WineWise Code	KRE-ESP13
Country	France
Region	Champagne
Color/Style	Sparkling
Farming Practices	Sustainable
Varieties	100% Chardonnay
ABV	12.5
Acidity	6.13
Case Size	12x750
Pricing	Discountable
Years in Blend	2013
Bottling Date	June 2014
Disgorgement Date	9/22/23
Dosage	5.2
Pumpover/Punchdown	No
Fermentation Vessel	Stainless Steel
Fermentation Duration	3-4 weeks
Aging Method	Stainless Steel 100%
Aging Duration (months)	8 months
Filtered	Yes
Fining Agents	None
Yeast	Native
Malolactic	Yes
Added Sulfur	No
Vineyard Name	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
Annual Production	1300 6pks

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 expresses the specificity and the particularity by combining different elements like climate, position, 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:

A slow drumbeat has arisen that acclaims 2013 as a sneaker great champagne vintage, rather like 2004 before it, and in a similar vein i.e. diamond-bright, scintillating wine of great aromatic appeal and perfect balance.