

R. Renaudin N.V. Brut Reserve

WineWise Code	KRE-001
Country	France
Region	Champagne
Color/Style	Sparkling
Farming Practices	Sustainable
Varieties	70% Chardonnay, 30% Pinot Noir
ABV	12.5
Acidity	6
Case Size	12x750
Pricing	Discountable
Years in Blend	2010
Bottling Date	11-May-23
Disgorgement Date	21-Oct-23
Dosage	6
Pumpover/Punchdown	No
Fermentation Vessel	Satinless Steel
Fermentation Duration	8 weeks
Aging Method	Stainless Steel 100%
Aging Duration (months)	8 months
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.
Annual Production	1000 12pks

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:

Our debut “vintage” of this cuvée was 2008, which was a hard act to follow. But Renaudin rose to the occasion and harnessed all that was possible from the seductive 2009 vintage, which is blended with 30% of older reserve wines. Still fresh from its extended period en tirage, the mousse is noticeably fine. The nose is markedly expressive, while the palate is broad yet taut. This will be another long-distance runner. This is the first rendition of this cuvée to be Blanc de Blancs, even though that is not mentioned on the label.