



CHAMPAGNE

Réaut

en Biodynamie depuis 1992

BRUT EMERAUDE



GENERAL INFORMATION

- **HARVEST**: blending of years 2017 and 2018
- **GRAPE VARIETIES**: 78 % Pinot noir, 12 % Chardonnay, 8% Pinot blanc, 2% Pinot meunier
- **AVERAGE AGE OF VINEYARDS**: 30 years old
- **YIELD**: 11 000 kg/ha or 70 hl/ha on average
- **PRESSING**: traditional Champenois "Coquard" type press of 4 000 kg
- **WINEMAKING**: enameled and stainless steel vats with thermo-regulation system for fermentation temperatures
- **BARRELS AGING**: 65 % wooden barrels, 35% steel vats
- **MALOLACTIC FERMENTATION**: yes
- **BOTTLING (YEAR)**: 2019
- **DISGORGING DATE**: July 2023 – batch n°17

ANALYSIS RESULTS

- **ALCOHOL LEVEL**: 12°C
- **DOSAGE**: 2.12 g/l
- **SULPHITES**: 36 mg/l



Champagne made in accordance with the European regulations on **Agriculture Biologique** for the production of our grapes and, since August 2012, for winemaking.

The "**Demeter**" specifications are applied for the **Biodynamic** part.

The independent control body "**Ecocert**" guarantees the proper application of these practices.

BIODYNAMIC VINEYARD SINCE 1992 IN COURTERON - FRANCE

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