



CHAMPAGNE Réaut

en Biodynamie depuis 1992

BRUT PRESTIGE



GENERAL INFORMATION

- **HARVEST** : vintage 2010
- **GRAPE VARIETIES** : 70 % Pinot Noir, 18 % Chardonnay et 12 % 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** : 61 % in wooden barrels, 39% in steel vats
- **MALOLACTIC FERMENTATION** : yes
- **BOTTLING (YEAR)** : 2011
- **DISGORGING DATE** : October 2023 – batch n° 19

ANALYSIS RESULTS

- **ALCOHOL LEVEL** : 12°C
- **DOSAGE** : 1.33 g/l
- **SULPHITES** : 47 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

Champagne Réaut • 12, Chemin de Derrière les Murs 10250 Courteron • Tel. +33 (0) 6 07 81 93 26

Email : champagne@champagne-reaut.fr • www.champagne-reaut.fr