



CHAMPAGNE Réaut

en Biodynamie depuis 1992

BRUT ROSÉ DE SAIGNÉE

Rosé known as "de saignée": made only from red grapes. The color is obtained by letting the skins of the grapes macerate for a short time until the desired rosé color is obtained.

GENERAL INFORMATIONS

- **HARVEST:** vintage 2019
- **GRAPE VARIETIES:** 100 % Pinot Noir
- **AVERAGE AGE OF VINEYARDS:** 30 years old
- **YIELD:** 11 000 kg/ha or 70 hl/ha on average
- **PRESSING:** horizontal pneumatic press « Bucher » of 4 000 kg
- **WINEMAKING:** enameled and stainless steel vats with thermo-regulation system for fermentation temperatures
- **BARRELS AGING:** 74 % ... and 26 % ...
- **MALOLACTIC FERMENTATION:** yes
- **BOTTLING (YEAR):** 2020
- **DISGORGING DATE:** February 2023 – batch N°15

ANALYSIS RESULTS

- **ALCOHOL LEVEL:** 12°C
- **DOSAGE:** 4.24 g/l
- **SULPHITES:** 48 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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