



CHAMPAGNE

Réaut

en Biodynamie depuis 1992

DEMI-SEC TRADITION



GENERAL INFORMATIONS

- **HARVEST** : blending of years 2018 and 2019
- **GRAPE VARIETIES** : Pinot noir 91%, Pinot meunier 5%, Pinot blanc 3%, Chardonnay 1%
- **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** : 80 % in steel vats, 20 % in wooden barrels
- **MALOLACTIC FERMENTATION** : yes
- **BOTTLING (YEAR)** : 2020
- **DISGORGING DATE** : october 2022 – batch n°12

ANALYSIS RESULTS

- **ALCOHOL LEVEL** : 12° C
- **DOSAGE** : 38.87 g/l
- **SULPHITES** : 51 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