



C H A M P A G N E

Réaut

en Biodynamie depuis 1992

EXTRA-BRUT MERCI NATURE



GENERAL INFORMATIONS

- **HARVEST:** vintage 2015
- **GRAPE VARIETIES:** 58,5 % Pinot blanc et 41,5 % Pinot gris
- **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:** 42% in wooden barrels, 58 % in steel vats
- **MALOLACTIC FERMENTATION:** yes
- **BOTTLING (YEAR):** 2016
- **DISGORGING DATE:** July 2023 – batch n°18

ANALYSIS RESULTS

- **ALCOHOL LEVEL:** 12°C
- **DOSAGE:** 1.77 g/l
- **SULPHITES:** 33 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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