



CHAMPAGNE

Réaut

en Biodynamie depuis 1992

EXTRA-BRUT SOL DIÈSE



GENERAL INFORMATION

- **HARVEST:** vintage 2011
- **GRAPE VARIETIES:** 62 % Pinot Noir, 38 % Chardonnay
- **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:** 44% in wooden barrels, 56% in steel vats
- **MALOLACTIC FERMENTATION:** yes
- **BOTTLING (YEAR):** 2012
- **DISGORGING DATE:** October 2023 – batch n°88

ANALYSIS RESULTS

- **ALCOHOL LEVEL:** 12°C
- **DOSAGE:** 1.17 g/l
- **SULPHITES:** 0 mg/l – without added sulphites



*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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