

RR

CHAMPAGNE R.RENAUDIN

RÉSERVE

MAKING PROCESS

BLENDING

70% Chardonnay and 30% Pinot Noir from «Câteaux Sud» d'Épernay. Grapes were selected on Moussy, Chavot and Pierry villages.

VINIFICATION

- 20% reserve wines vinified in oak barrels.
- 80% vinified in stainless steel tanks.
- Without malolactic fermentation to preserve the perfect balance between freshness and vinosity.
- Dosage brut (6 g/l).

AGING

Aging on lees in cellar for 5 to 8 years, at a constant temperature of 12 °C.

AVAILABLE SIZES AND VINTAGES

- Half bottle of 37.5 cl.
- Bottle of 75 cl.
- Mathusalem of 600 cl : Vintage 1990
(Limited quantity)

The Cellar Master's word

Emblem of the House R.Renaudin, the cuvée «Réserve» will perfectly pair any celebration.

TASTING NOTES

ON THE EYE

With intense yellow and golden reflects, the dress expresses all the characteristics of this great wine and invites you to share it.

ON THE NOSE

The first nose reveals a complex but accessible personality. A surprising maturity combined to an impertinent freshness are both making a tandem of excellence.

IN MOUTH

In coherence with the versatility of the nose, enjoy the two-stages offered by «Réserve» : the first one is mature, round and evolved as the second one is fresh, sparkling and full of joy.

