



CHAMPAGNE  
R.RENAUDIN

*L'effervescence du temps...*

# MEDALS AND AWARDS

## FRANCE

### GUIDE HACHETTE

« Ancient noble land exploited by lords who emigrated during the Revolution and acquired by the Renaudin family. Dominique Tellier has been running this property since 1975, created by his grandfather and now boasting a vineyard of nearly 12 hectares on the hillsides of Épernay and the Côte des Blancs. »



#### BRUT RÉSERVE

2020



« Chardonnay, the majority (70%), is combined with Pinot Noir in this cuvée. Built on the 2009 harvest, this version has kept from this solar year a straw colour with orange reflections and intense candied fruit aromas, sweet and flattering, which we find with pleasure in a fresh and long palate, precisely measured. A very harmonious champagne that has been placed in the ranks when it comes to choosing the favourites. »



#### ESPIÈGLE BLANC DE BLANCS PREMIER CRU

2018



« A Blanc de Blancs vinified in oak barrels. Full-bodied on the nose, it blends white fruits with advanced notes of stewed or macerated fruits, liquorice and coffee. Caramel adds to this palette in a harmonious, round and generous mouthfeel. »

# MEDALS AND AWARDS

## FRANCE

### GUIDE VERON DES CHAMPAGNES



#### MILLÉSIME 2005

---

2022



#### ESPIÈGLE BLANC DE BLANCS 2008

---

2021

« With this cuvée L'Espiegle Brut 2008, Dominique Tellier-Renaudin, cellar master of the Champagne house R. Renaudin, offers us a refined champagne. »

# MEDALS AND AWARDS

## FRANCE

### DUSSERT-GERBERT | MAGAZINE MILLÉSIMES 2019

« The Tellier family succeeds the prestigious «Lords of Conardins» lineage, Pierre, Count of Faily, since 1724 and guarantees today the tradition of the House R. Renaudin. The Domain R.R. is also the largest wine library of old millésimes and large containers without transfilling. Numerous awards obtained (and deserved). »

### ELECTED CHAMPAGNE OF TALENT

---



#### BRUT RÉSERVE

##### 2ÈME GRAND VIN CLASSÉ

« This is a very beautiful Champagne Brut Réserve R. Renaudin 2008, classic of this great Champagne vintage, with a persistent and light mousse, floral, with toasted bread and apricot nuances, rich, fruity and fresh, creamy and lively on the palate. »



#### ESPIÈGLE BLANC DE BLANCS PREMIER CRU

« With delicate aromas of peach and lily, with a certain nervousness in the mouth, mixing structure and finesse, is a very pretty Champagne, to be enjoyed with turbot in hollandaise sauce or with strawberries with orange and curacao muslin. »

# MEDALS AND AWARDS

## FRANCE

DUSSERT-GERBERT | MAGAZINE MILLÉSIMES 2019



### L'ESPIÈGLE ROSÉ - BRUT

---

*« Pinot Noir and Pinot Meunier, plus the addition of red Moussy, signed with a very beautiful label, is very appealing, with a nose of ripe fruit (currant, raspberry...), with a spicy touch on the finish, a plentiful and harmonious foam. »*



### ESPIÈGLE BLANC DE BLANCS PREMIER CRU

---

*« Excellent, with notes of hazelnut and quince, with a hint of freshness and fruitiness, a wine dominated by liveliness, with floral nuances on the finish. »*

# MEDALS AND AWARDS

## FRANCE

GAULT & MILLAU | 2020



**ESPIÈGLE BLANC DE BLANCS PREMIER CRU (2008)**

**15,5/20**

« This 100% Premier Cru from Pierry, which undergoes 8 months of vinification in oak barrels, bears a solar vintage. The dashing nose enjoys a delicate and subtle fragrance of a cake filled with almond paste filling. The mouth is pleasing with a cheerful chopped lamb's lettuce with lemon and cumquat. The finish, with salinity and minerality, yields a beautiful length. This champagne, still young, will willingly be paired with Tabouriech oysters from the Thau basin. »

GAULT & MILLAU | 2020



**BRUT RÉSERVE**

**14,5/20**

« This champagne is exclusively from the 2009 harvest. The nose seems seductive. One finds pitted fruit brandy followed by baked goods. The color is a radiant bronzed gold, with an uninhibited swarming of bubbles. The mouth is maintained with a sappy and mineral side. A champagne for meals this can be paired with a veal piccata served with candied lemon. »

# MEDALS AND AWARDS

## FRANCE

BETTANE DESSEAUVÉ | PRIX PLAISIR 2020



**BRUT RÉSERVE**

---

**GOLD**

*« The digestible effervescence of this champagne allows it to give an airy side to intense and complex fruit aromas. A little truffle on the nose. »*

# MEDALS AND AWARDS

## INTERNATIONAL

DECANTER | 2020



**ESPIÈGLE BLANC DE BLANCS PREMIER CRU (2008)**

**92/100**

« Refined scents of pastry, lemon verbena and cut white flowers. The palate has plenty of red apple, crystallised ginger and spicy characters. Long, elegant finish »

DECANTER | 2020



**BRUT RÉSERVE**

**91/100**

« Superb hazelnut, white chocolate, milk coffee and forest floor nose and palate. The finish is clean and reassuringly. »



# MEDALS AND AWARDS

## INTERNATIONAL

DECANTER | 2019



**ESPIÈGLE BLANC DE BLANCS PREMIER CRU**

**91/100**

« Charming and enticing, with notes of spiced cinnamon and nutmeg, savoury, honeyed nuts and dried lemon peel on the palate. »

BLIND TASTED | ANDREAS LARSON | 2019



**BRUT RÉSERVE**

**88/100**

« Bright light golden colour with a youthful mousseux. Rather creamy nose offering autolytic notes, vanilla and butterscotch with white fleshed fruit and citrus. A medium weight structure with fine freshness, rather pinot driven flavours of plum, pear and gingerbread spices, classic dosage level and a fresh backbone with a medium towards long finish. »

# MEDALS AND AWARDS

## INTERNATIONAL

BLIND TASTED | ANDREAS LARSON



### ESPIÈGLE BLANC DE BLANCS PREMIER CRU

91/100

« Bright light golden colour with vivid fine bubbles. Fine nose, pure and floral with some development and complexity, patisserie with fresh yellow fruit, ripe citrus and some nuttiness. The palate has nice bite and freshness paired with generous fruit, crushed peach and citrus flavours with an approaching maturity and complexity as well as a long finish. Attractive drinkability today. »

# CONTACTS

**DOMINIQUE TELLIER**

**OWNER OF THE DOMAINE**

+33 (0)3 26 54 03 41

**ADRIEN ASSELIN-BOUVET**

**DOMAINE MANAGER**

+33 (0)6 14 04 21 36 | aab@r-renaudin.com

**BÉRYL PIC-PARIS**

**PUBLIC RELATIONS MANAGER**

+33 (0)6 74 25 61 02 | bpp@r-renaudin.com

**CAMILLE SAUNIER**

**OPERATIONAL MANAGER**

+33 (0)6 79 74 21 59 | cs@r-renaudin.com



**CHAMPAGNE  
R.RENAUDIN**

35 RUE DE LA LIBERTÉ 51530 MOUSSY

+33 (0)3 26 54 03 41 | CHAMPAGNE@R-RENAUDIN.COM

**[WWW.CHAMPAGNE-R-RENAUDIN.COM](http://WWW.CHAMPAGNE-R-RENAUDIN.COM)**