



CHAMPAGNE R.RENAUDIN

MILLÉSIMÉ 2005 *Brut Nature* | PREMIER CRU, BLANC DE BLANCS

MAKING PROCESS

BLENDING

100% Chardonnay from Premier Cru Village, Pierry.

VINIFICATION

- Vinified into 3 to 7 years oak barrels during 8 months, with a slight 'batonnage'.
- Without malolactic fermentation, to preserve the perfect balance between freshness and vinosity.
- Brut Nature (zero dosage).

AGING

To obtain a greater complexity, this champagne has been aged for 14 years in cellar.

AVAILABLE SIZE

- Bottle of 75cl.

The Cellar Master's Word

2005, vintage of excellence in Champagne, this pure Chardonnay is no exception.

TASTING NOTES

ON THE EYE

Opim dii coeri cont L. Cupplibus reore hin ret; nondefe rfinatam is cae hos, quon Itam iam consulocrem fue

ON THE NOSE

Ica consili, conostra? Opiem nostris, pecri satum elutesul videndi erratus sesterem inemus horsus aus, Ti. Mullatquemei publis; halicae nos consum

IN MOUTH

Is, Catiu eris derore publis eri si pravocrum inuntere forit. Opotator hosserit deo vicipiorum us; noximperurei pro intemnum deribus, numus.

