



PAUL RENÉ BRUT

Chardonnay grapes were handpicked in the early morning from our rich limestone soil vineyards. Crate by crate the whole bunches were passed into the press with a very low recovery rate of only 420 litres per ton. Fermentation took place in a stainless steel tank at 14 degrees Celsius. Secondary fermentation occurred in the bottle and the wine spent a minimum of 44 months on the lees after which it was manually riddled and degorged. Total production of 12 500 bottles (750ml).

The result is a bubbly that is pithy and bright with nice intensity to the pear and peach fruit. It has a crystalline citrus quality too, with lemon curd and orange notes. The bright limestone acidity holds this svelte wine taut and fresh with some bready notes on the finish.

Technical analysis

15% Pinot Noir
85% Chardonnay
Vintage: 2022
Residual sugar: 6.1 g/l
Total Acid: 7.0 g/l
pH: 3.03
Alcohol: 11.76 Vol%

Awards

International Wine & Spirit Competition (IWSC) – 92 Points