

Traditional *Method –* **BUT OF COURSE**



Rheingauer Réserve



The Réserve line is VAUX's calling card, and stands for a special sekt philosophy. It is defined by the strictest quality standards, artisanal skill, and creativity throughout the many steps of production. From harvest in our own vineyards and preparation of the base wines to at least 36 months of lees aging.

FACTS

VARIETY: Riesling

SEKT IDEA: Powerful Riesling. Complex minerality. Significant brioche notes. Elegant intensity.

NICE TO KNOW: 14 days of harvest, broken into batches for pressing, at least 20% oak aging, and assemblage from approx. 25 vessels.

*Traditional
method*



*All sekts
are vintage*



*Always
brut*

NOTES

