

VAUX –
*The fine art
of sekt!*



Rosé Réserve



Our Réserve line reflects the finest craftsmanship and artisanal instinct. We first select the best grapes from the estate's vineyards for refinement using the traditional bottle fermentation. And then it is time to wait, at least 36 months on the lees, which we believe is the only way to produce the fine mousse and complex aromatics of VAUX sekts.

FACTS

VARIETY: Pinot Noir

SEKT IDEA: A worthy alternative to international premium rosés. The Pinot Noir grapes lends themselves to an expressive rosé of clarity, finesse, and elegance.

NICE TO KNOW: During production, each bottle of sekt passes through a craftsman's hands at least 9 times before it can shine in your glass.

*Traditional
method*

*All sekts
are vintage*

*Always
brut*

NOTES

