

GRANDE RÉSERVE 84

peter lauer . ayl

*Crémant
Méthode Champenoise*

Vintage 1984
disgorged 2024

On the Saar, the production of sparkling wine has a more than 100-year old tradition using the classic champagne method. Our regular sparkling wine matures after fermentation in the bottle for about 14-18 months.

The “Réserve”-bottlings are characterised by an extended maturation process. They remain on the lees for several decades.



During this time, an intense and elegant aroma develops, with notes of ethereal spices, nuts, and dried fruits which are well liked by many Champagne lovers.

The long aging on the lees has a special effect: The decades-long storage in bottles doesn't result in tired wines, because the yeast inside is protecting the sparkling wine against oxidation.

The yeast is removed just before sale. This so-called disgorging date is mentioned on every label, along with the vintage.

Notes of apricot, citrus, eucalyptus, lovage and nutmeg offer an extraordinary taste experience especially when combined with strong, fatty charcuterie (air-dried ham, salami, etc).

This sparkling wine should be served in a large red-wine glass, in which the Réserve can open up for half an hour. During this time, the oxygen, which had been bottled up for decades, changes the initial-bouquet in a very manifold way.

(Incidentally, this wine is not recommended as apéritif but rather for accompanying your dishes or served after the meal.)



@emmanuelgoulet

TASTING-NOTES

GRANDE RÉSERVE 84 - Brut Natur-

vintage 1984
disgorged 2024

37 years lees aging
in the bottle

„Brut Natur“
(0 g/l - Dosage)

- bouquet of apricot, citrus, eucalyptus, lovage and nutmeg
- middle body
- clear and full taste

one of the very few vintage-sparklings of
1984 in europe

Recommendations:

1. serve in big glasses
2. fantastic with tapas, air-dried ham or vegetarian dishes with nuts or pine nuts.

for
connoisseurs and experienced mainstream !



Moselfinewines.com 2022:

“...There are few better places in Germany get beautiful late-disgorged Sekt than the Peter Lauer Estate. Its latest batch of 1984er Brut Natur Grande Réserve is a dream of sparkling wine.”

1984er	Peter Lauer	Sekt Brut Natur Grande Réserve	(No AP)	94
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The 1984er Grande Réserve Brut Natur, as it is referred to on the central part of the label, with lot number 16/84-01/21 is made from Riesling grapes and was refermented and left on its lees for 36 years before being disgorged without dosage in January 2022 (the disgorgement date is provided on the label). This yellow-golden-colored wine offers a stunning nose of mint, bergamot, tea, wet stone, starfruit, and mirabelle, all wrapped into a gorgeous sense of whipped cream. The wine proves stunningly precise on the creamy yet focused palate and leaves an incredibly long and persistent feel of cream, citrusy acidity, green herbs, and mirabelle in the finish. The aftertaste is subtly yeasty, airy, and elegant. This is easily the finest Sekt we have ever had from the Mosel and one of the finest ever made. What a stunning success! Now-2029

Traces of the craftsmanship ...



The fully fermented sparkling wine is stored in the bottle for 20, 25 or even more than 30 years. The peculiarity is that this maturation takes place together with the yeast. During this time, a metal crown cap keeps the bottle tight and under several bars of pressure.



The yeast is transported to the neck of the bottle before the degorging process. Every couple of weeks, the bottle is riddled (twisted) in both directions by hand until the yeast has accumulated near the crown cap. A white mark is placed in the bottom of the bottle so that the degree of rotation is visible for man. An undoubtable sign to the customer for the predicate "hand-riddled".



The marks and traces of rust that the crown cap has left in our humid cellars after decades can be seen later below the natural cork that closes the bottle after degorging.