



Cuvée René



From the famed “Les Crayères” Chardonnay vineyards (70%) and the renown “Crossats d’Écueil” Pinot Noir vineyard (30%), the Cuvée René is produced in honor of the founder, René Schloesser. Extended aging in small oak barrels and six years on the lees before disgorgement yield a Champagne of remarkable length, depth, and complexity. Notes of hazelnut, vanilla, and brioche on the palate are followed by a long and complex finish

Champagne Tribaut Schloesser was founded in 1929 in the heart of the Champagne region, very near Epernay, in the village of Romery. For four generations, the Tribaut Family has produced impressively delicate and refined Champagnes. The estate’s vineyards are situated in the best locations between the Montagne de Reims and the Marne Valley.

72 months on the lees before disgorgement

6 grams/liter dosage

Acidity 4.2 grams/liter

12.5 % Alcohol by volume



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