

MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

LOUIS ROEDERER
C H A M P A G N E



Champagne Louis Roederer

Brut Nature

Champagne, France
Vintage: 2009

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| W&S | 95 | W&S | 94 | D | 94 | WS | 93 |
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Overview

Louis Roederer's "Domaine Brut Nature" covers only ten hectares and the vineyards are cultivated according to the principles of biodynamics, virtuous viticulture that preserves the character of this terroir.

The second opus of Brut Nature is the perfect representation of a modern, ripe and ready-to-drink champagne with a fresh, pure, almost abstract style and remarkable precision. The collaboration between Frédéric Rouzaud and Philippe Starck encouraged the Louis Roederer team to be innovative: the wine was developed through discussions, ideas and concepts in a quest for the ideal champagne. Translating these discussions and words into the reality of grape cultivation and the development of the wine was a fundamental step in creating this cuvée.

Winemaking

The grapes are grown exclusively in the Côteaux de Cumières. When summer comes to an end and the harvest season gets underway, the grapes are carefully and gently harvested together on the same day. They are then pressed together, all at once, a technique commonly used by our forefathers. All this ensures that the wine has great complexity. The structure of the Pinot Noir, the ripeness of the Meunier, the floral character and lively acidity of the Chardonnay come together in a single harmonious movement.

Brut Nature 2009 is aged for 5 years in the cellars and left for a minimum of 6 months after disgorging to attain the perfect maturity. The Cumières terroir produces intense pinot noir with great vinosity (without malolactic fermentation) and slightly spicy notes characteristic of this village. Because of the exceptional maturity, no dosage was added to this cuvée. Complemented by some chardonnays, this cuvée is ample, elegant, and extremely pure; the wine's smooth and velvety structure is combined with the remarkable freshness and fruitiness of the grapes that are characteristic of Louis Roederer's champagnes. This south-facing calcareous clay terroir also benefits from the reflected light from the Marne River.

Tasting Notes

Yellow in color with glints of light amber. Discreet and extremely fine bubbles. Intense bouquet combining sweet flowers, yellow fruits, and lightly roasted dried nuts. Evolves towards spicy and citrus notes with a hint of Sancho pepper as well as soft, sweet, ripe notes of chestnut cream. Ample and light on entry to the palate. Ample, thanks to its sweet, creamy, almost spherical texture that seductively wraps around the mouth, coating the palate; light, due to its elegant, saline freshness that "stretches" the wine giving it a smooth, delicate and airy mouthfeel. Juicy aromas of sun-drenched fruit gently caress the palate. An elegant bitterness combined with zesty, spicy and delicate oaky notes linger on the finish.

Harvest Notes

A continental, sunny year with a real winter that was very cold and dry followed by a glorious sun-filled summer and almost no rain in August and September. All this meant traditional vine growth, excellent health and remarkable grape ripeness for the production of dense, fruity and delicious wines.

TECHNICAL INFORMATION

Varietals: 2/3 Pinot Noir and Meunier, 1/3 Chardonnay