

MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

LOUIS ROEDERER
CHAMPAGNE

Champagne Louis Roederer

Blanc de Blancs Vintage

Champagne, France
Vintage: 2014

Overview

From 1830 onwards, the House of Louis Roederer acquired extensive knowledge of the Champagne terroirs, began experimenting with plot-by-plot vinification, and mastered the art of delicate effervescence. It is in the heart of the famous Côte des Blancs, specifically in the Grand Cru estate vineyards of Avize, where Louis Roederer sources its Chardonnay grapes. These grapes attain optimal maturity on the calcareous soils, enabling the House to produce taut, highly aromatic wines with ethereal finesse.

Winemaking

The Blanc de Blancs 2014 cuvée was drawn off at low pressure in order to create a rounder and smoother effervescence. 23% of the wine was vinified in oak casks. Bottle-aged for 5 years and then left to rest for a further 8 months after disgorging to attain the perfect maturity. The dosage is 8 g/l.

Tasting Notes

Bright golden hue flecked with green. Slow, gentle and steady bubbles. Very pure, delicate and ethereal bouquet. Delicate hints of flowers (honeysuckle, jasmine), ripe, fine and almost roasted citrus fruit (citron). These are followed by iodized, sea-breeze aromas, combined with the warm, sweet notes of freshly-baked pastries. After a fresh, energetic entry to the palate, the wine is dense, delicately zesty and invigorating. A predominantly saline character overlays flavours of citrus fruit (orange), harvest (almond, wheat) and Madagascan vanilla. The soft, melting bubbles give way to a limestone freshness, revealing an end-palate that seems light and powdery at first, but which surprises us with a real acceleration on the finish created by its elegant tannins and roasted spices.

Harvest Notes

A "weather waltz", and one with clear, sharp contrasts! The spring was sunny and dry and ended with a heatwave in June; summer was autumnal, cool and rainy; September was hot, sunny and very dry... weather we would usually associate with the month of August. The 'key' to the vintage lay in the soils as well as in the work carried out by the winegrowers. The good drainage properties of the chalk on the lower-middle part of the hillside helped us greatly by allowing the excess water from the summer to drain away which limited any excess vigour in the vines. These factors were complemented by our increasingly eco-friendly viticultural practices which allow us to take our quest for grapes of perfect balance and maturity even further.

TECHNICAL INFORMATION

Varietals: 100% Chardonnay
Dosage: 8 g/L

