

MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

LOUIS ROEDERER
C H A M P A G N E

Champagne Louis Roederer

Blanc de Blancs Vintage

Champagne, France
Vintage: 2015

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 "La Côte" in 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 2015 cuvée was drawn off at low pressure in order to create a rounder and smoother effervescence. 16% 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 yellow hue with slightly green tints and bubbles that are soft, creamy, fine and delicate. The bouquet is precise and mineral with notes of ripe citrus fruit and white, almost vanilla-like blossoms (pollen) and notes of freshly harvested wheat and almonds. The freshness of the bouquet comes through in the form of minty and iodised aromas (sea spray) which slowly evolve towards warmer notes of smoke, hot butter and toast. The palate is creamy and soft yet concentrated on entry. The wine, underpinned by the delicate bubbles, unfolds majestically. It offers us the sensation of ripe, concentrated juice carried by an incredibly powdery texture with a distinctly saline finish. Oaky and smoky notes continue to draw out the wine, giving it extra length and concentration, an indication of its exceptional cellar-ageing potential. The finish is pure, refreshing and mouthwatering.

Harvest Notes

An extraordinary vintage which is also the year in which the Champagne region was recognised as a UNESCO World Heritage Site! 2015 followed the continental trend of that decade: a mild, wet winter and a hot, dry summer. The summer, hot and sunny, brought record-breaking temperatures and water stress. The second half of August brought some very welcome rain, giving the vines some much needed relief. Thanks to this fresh finish, the vines produced juicy, ripe and concentrated grapes. Our ambition for this vintage? To capture the concentration which is the hallmark of this spectacular vintage!

TECHNICAL INFORMATION

Varietals: 100% Chardonnay
Dosage: 8 g/L

