

MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

LOUIS ROEDERER
CHAMPAGNE



Champagne Louis Roederer

Blanc de Blancs Vintage

Champagne, France
Vintage: 2016

JS	96	WE	95	W&S	95	V	94	D	94
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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 2016 cuvée was drawn off at low pressure in order to create a rounder and smoother effervescence. 28% 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.

Zero malolactic fermentation. The dosage is 7 g/L.

Tasting Notes

Golden yellow hue with bright highlights. Magnificent, soft and even bubbles. Bouquet of white flowers (jasmine, orange blossom), citrus zest (lemon) and wheat complemented by an impression of iodine freshness, sea spray, sea breeze and powdered chalk. A few smoky notes and a reductive, calcareous quality, reminiscent of grilled almonds, emerge after aeration. The palate is creamy and caressing, revealing softness and finesse; coated velvet-like textures that quickly give way to fresh, marine, powdery and concentrated sensations. One has the impression of biting into a ripe, juicy fruit bursting with a lingering and mouth-watering zesty freshness. The finish is smooth, saline and stretches out like a shaft of sunshine, luminous and drying yet never brittle.

Harvest Notes

The 2016 vintage was characterized by particularly marked weather variations: spring was cool, wet and relatively late whereas summer was warm and dry with a heatwave in late August followed by dry and sunny weather over the harvest period which was highly beneficial to the ripening of the grapes. The Pinot Noirs thrived in these dry, sunny conditions and the heat has given them an intensely fruity character and silky smooth texture. The Chardonnays are just as outstanding although more chiselled and saline in character.

TECHNICAL INFORMATION

Varietals: 100% Chardonnay
Dosage: 7 g/L