

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: 2012

V	94	WE	94	JS	94	WA	93	JD	93
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Overview

Champagne Louis Roederer's Brut Nature is a champagne without artifice, conceived as an exchange, forged by a long-standing friendship. This champagne is the personification of the free thinking that resulted from an encounter between Maison Louis Roederer and the creator Philippe Starck.

The discussions between Frédéric Rouzaud, Jean-Baptiste Lécaillon and Philippe Starck, which started over ten years ago and resulted in the first opus, Brut Nature 2006, continued and evolved, leading to a second vintage in 2009, and now a third. Today, Maison Roederer and Philippe Starck are continuing this exciting adventure with the release of the 2012 vintage.

"This is a vintage from a year that gave us high quality with grapes of remarkable strength and character, offering a particular sensitivity and even more vibrant and generous Pinot Noirs, which inspired us to create not one, but two, champagnes: a white and a rosé."

Winemaking

The "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. 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.

Tasting Notes

Golden yellow hue flecked with green. Delicate, compact, gentle bubbles. Intense aromas of juicy, ripe fruit such as vineyard peach and candied lemon combined with toasty notes and hazelnut. The ripeness of the fruit is revealed through the aromas of baked apples, tarte tatin, caramelized spices and a hint of fresh wood and benzoin. The attack is juicy and textural. The gentle, velvety smooth effervescence coats the palate before giving way to an intense, saline freshness. This delicious combination gives the wine a lovely intensity further enhanced by excellent freshness and a pleasant hint of bitterness. This intensity overrides the juicy, rounded body and gives way to a clean, direct and remarkably pure finish.

Harvest Notes

2012 was one of the most challenging and complicated years ever experienced in Champagne. However, difficult conditions often lead to great things... The low yields, due to the unpredictable weather, combined with continental conditions towards the end of the season, gave us unusual levels of maturity, resulting in rich, full-bodied and structured wines worthy of the greatest vintages in Champagne.

Cumières' clay hillside, turned towards the sun and basking in its light, is a blessed enclave, whose grapes always possess a remarkable perfume and richness. This land, on the banks of the Marne river, produces opulent, generous and perfectly ripe grapes. These Pinots Noirs have constantly stood out for their quality, producing champagnes that our forefathers used to refer to as "river wines". Brut Nature was conceived to develop this idea of filiation of soil and climate.

TECHNICAL INFORMATION

Varietals: 55% Pinot Noir, 25% Pinot Meunier, 20% Chardonnay