

# 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: 2015

JD	95	JS	95	WE	94	WA	94	VFTC	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 with Philippe Starck. Abstract conversations between Frédéric Rouzaud, Jean-Baptiste Lécaillon and Philippe Starck began with a few very specific descriptors which formed the foundations for the Brut Nature: honest, minimal, diagonal, modern.

Brut Nature 2015, the fourth opus of this cuvée, is an intense and perfectly honed wine. It is very expressive yet also minimalist, pure, fresh and elegant.

### 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.

23% of the wines are vinified in oak. No malolactic fermentation. The dosage is 0 g/L.

### Tasting Notes

Yellow hue with shimmering highlights and an even flow of lively bubbles. The bouquet is pure, elegant, vertical, rich and concentrated. Nuances of ripe fruit combined with exceptional finesse: fine, delicate citrus peel (lemon, orange) and vanilla (Madagascar bourbon vanilla) along with warmer notes of baked apple and Tarte Tatin that gradually give way to aromas of nougat. The palate offers a marked and singular contrast: it is very expressionist thanks to the broad, juicy, almost sensual texture of the Cumières clay soils in a sunny year, yet distinctly minimalist due to a fresh, pure, mineral and mouthwatering backbone associated with its zero dosage. Ripe citrus fruit combines with warm stone notes further accentuating the mouthwatering, umami sensation. The finish is light, energetic and ethereal.

### Harvest Notes

An extraordinary vintage which is also the year in which the Champagne region was recognized 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: 46% Chardonnay, 37% Pinot Noir, 17% Pinot Meunier