

MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

LOUIS ROEDERER
C H A M P A G N E

Champagne Louis Roederer

Brut Nature Rosé

Champagne, France
Vintage: 2015

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 Rosé 2015, the fourth opus of this cuvée, is deliciously refined, with a delicate sweetness and sensation of umami.

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.

For the Brut Nature Rosé, a small proportion of the domaine's Pinot noirs are harvested separately and undergo a cold "infusion" for five days without alcohol fermentation before being incorporated into the Brut Nature Blanc juices. Co-fermentation follows with the final blend proportions.

11% of the wines are vinified in oak. 30% of the wines undergo malolactic fermentation. The dosage is 0 g/L.

Tasting Notes

Pink hue with bright, fresh tints and generous, slowmoving bubbles. The deep Pinot noir bouquet is a blend of delicate citrus notes (Etna blood oranges), red fruit (blackcurrants) and spice (a touch of camphor). After aeration, the red fruit becomes intertwined with notes of honey and gingerbread. On entry, the wine is juicy, fruity, concentrated and palatecoating. The sun-drenched fruit and its slightly sweet texture give one the impression of biting into a perfectly ripe blackberry. The wine shows remarkable poise thanks to the sensual, almost powdery texture that balances the zero dosage. The end palate reveals slightly spicy (camphor), smoky (bacon) and iodised notes that usher in a sensation of Umami.

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: 50% Pinot Noir, 37% Chardonnay, 13% Meunier

