

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: 2018

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 2018, the third opus of this cuvée, shows great élan and irresistible charm! Seductive and well-structured, it offers a dense body and a saline, fresh and sapid finish.

Winemaking

The "Domaine Brut Nature" covers only ten hectares (25 acres) 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 wine first rests on lees in tanks for one year (until June) before being bottled and aged on the lees in the House's cellars for 5 years before disgorgement. 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.

20% of the wines are vinified in oak. 0% of the wines undergo malolactic fermentation. The dosage is 0 g/L.

Tasting Notes

A soft, delicate hue bordering on petal pink. Fine and creamy with a steady stream of bubbles. An expressive bouquet of citrus (blood orange), tangy red fruit (redcurrant) and fresh, sweet flowers (violet). Initially restrained yet impeccably clean and flawless, it gradually unveils a captivating concentration of fruit with a suggestion of raspberry liqueur. The palate is dense and concentrated. The structure comes to the fore, full, broad and concentrated, in a sensation that is simultaneously juicy, savory and crunchy. One has the impression of biting into a perfectly ripe, juicy fruit on a summer afternoon. What is remarkable here is the "transparency" of the fermentation, which has skillfully respected the original flavor of the fruit. The weave is intricately woven with grainy, salty tannins that prolong the sensation of freshness while adding delicate, mouthwatering notes of spices and cocoa powder.

Harvest Notes

2018 was an exceptionally hot, dry and bountiful year—and remarkably healthy too. After an unusually wet winter, the spring was mild and stormy. The summer was particularly hot, dry and sunny, surpassing even the records set in 2003. The harvest was abundant and the grapes were in near-perfect health, resulting in elegant, fruity wines.

TECHNICAL INFORMATION

Varietals: 64% Pinot noir, 20% Meunier, 16% Chardonnay and a touch of Pinot blanc