

MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

LOUIS ROEDERER
CHAMPAGNE



Champagne Louis Roederer

Camille Charmont

Champagne, France

Vintage: 2019

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| JS | 96 | V | 93 | JR | 17/20 |
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Overview

Named after one of the most remarkable figures in the history of Champagne Louis Roederer, Camille Charmont allows wine enthusiasts to discover another facet of the unique winemaking expertise of this family-owned House, today headed by Frédéric Rouzaud, Camille Olry-Roederer's great-grandson.

A resourceful widow at the helm of Louis Roederer from 1932 to 1975, Camille brought the House into the modern world as she successfully steered it through all the important events of that time. Camille, the widow of Léon Olry-Roederer, gave the House a new energy and direction, acting as its most brilliant ambassador. She enjoyed inviting her most loyal customers to dine with her, not only to unveil her latest champagnes but to surprise them... toying with codes and conventions, she used to serve the multi-vintage brut at the apéritif and some still wines from Roederer's finest vineyards with the meal. Her guests were amazed by these still wines from Avize or Cumières and she was delighted to have found an original way to showcase Roederer's quality and success.

Behind the creation of Camille, we find the natural, virtuous viticulture that has been practiced by the House for over 20 years, but here we see it taken in a new direction, daring to break with Champagne tradition through the absence of bubbles. It allows Louis Roederer to take what Nature has offered and render it even more beautiful, revealing another facet of the Champagne terroirs.

Winemaking

Sourced from a 1.06-acre plot in the Charmont lieu-dit (Mareuil-sur-Aÿ), the Pinot Noir grapes are sorted three times and separated according to the ripeness of their stalks. 30% whole clusters are vatted immediately and the rest of the fruit is then added. The grapes are simply left to infuse with very little interference in order not to hurry the juices—the maceration lasts about two weeks. The juices are then transferred to French oak barrels (47% new, 29% one-year old, 24% two-year old) where they will continue to integrate and become more refined over 14 months. A total of 1,222 bottles were produced.

Tasting Notes

Pinot noir bouquet, red fruit (wild strawberries, redcurrants) combined with floral, spicy notes, liquorice and fresh pepper created by the whole stems. The nose is complex and deeply perfumed. Velvety-soft, delicate and delectable on entry to the palate. Intricate and sweet tannins. The ageing in oak is seamless and perfectly incorporated into a soft, delicate sweetness. The Champagne region's cool climate is apparent mid-palate, adding lightness and scented fragrances. This reinforces the impression of delicacy and freshness without diminishing the concentration and the silky tannic structure that lengthens the finish.

Harvest Notes

2019 is a unique vintage born from a year that enjoyed a great deal of sunshine but also some very bad weather conditions, constantly yo-yo-ing from one extreme to another! Mother Nature has once again shown us that she is in control...but the strength and resilience of the Louis Roederer terroirs and its growing practices were able to adapt to the challenging conditions. In the end, the 2019 grape juices showed a combination of quality, maturity and concentration...There is only one word to describe this vintage: outstanding!

TECHNICAL INFORMATION

Varietals: 100% Pinot Noir
Wine Alcohol: 12.9%