

MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

LOUIS ROEDERER
CHAMPAGNE



Champagne Louis Roederer

Camille Charmont

Champagne, France
Vintage: 2022

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 the 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 (1/3 new, 1/3 one-year old, 1/3 two-years old) where they will continue to integrate and become more refined over 16 months.

Tasting Notes

Red with light crimson tints. A generous bouquet of dried flowers (violets, peonies, roses), red and black fruits (blackcurrants, blackberries), and spices (cocoa, vanilla) with a luscious, complex quality that is soft and comforting. Delicious on the palate: velvety soft and enveloping on entry with a hint of sweetness. Concentrated and dense, but above all harmonious and captivating. After a few moments, the fruit gives way to dried flowers and spices, along with a grainy, saline and chalky freshness that adds structure to the wine.

Harvest Notes

The 2022 vintage brought us record sunshine, with the sunniest July since 1959 and no fewer than five high-temperature peaks between spring and summer. It was a "dry" growing season overall, because, although drought was at the forefront of everyone's minds, we must not forget the replenishing thunderstorms in June, rare but invaluable oceanic influxes that ensured the vines never suffered from a lack of water. And lastly, we had the "final gift" in the form of some mid-August rain that came at just the right time to bring about exceptional ripening!

TECHNICAL INFORMATION

Varietals: 100% Pinot Noir
Wine Alcohol: 13.5%