

MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

LOUIS ROEDERER
C H A M P A G N E



Champagne Louis Roederer

Camille Volibarts

Champagne, France
Vintage: 2020

Overview

Named after one of the most remarkable figures in the history of Champagne Louis Roederer, Camille Volibarts 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. A brilliant ambassador, Camille 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!

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 1.36-acre plot in the Volibarts lieu-dit (Le Mesnil-sur-Oger), the smaller Chardonnay clusters are crushed by foot and left to macerate for two hours before being combined with the larger grapes and then pressed together. A pre-fermentation maceration (1/3 of the grapes) at the time of pressing lends the wine a tactile, almost tannic dimension, followed by a spontaneous fermentation.

16 months aging on the full lees with a little stirring. 44% of the wine is aged in sandstone eggs, allowing the wine to breathe whilst imparting richness and fat due to their spherical shape. 28% is aged in new French oak barrels (steamed Centre France and Seguin Moreau barrels) which lend the wine subtle oaky notes without overpowering its flavor. The remaining 28% of the wine is aged in stainless steel. A total of 2,906 bottles were produced.

Tasting Notes

Deep golden yellow hue. Bouquet of yellow fruit (Mirabelle plums), dried nuts (almonds), wheat and roasted hazelnuts. The oaky notes are delicately interwoven into the wine's bouquet, giving an impression of a delicious, noble reduction. The palate is concentrated and caressingly soft with a big, rich, rounded and oily texture. The mid-palate reveals a delicate, sappy texture combined with the lovely mineral acidity that is the hallmark of this wine, while the texture of the oak lengthens the palate and creates a very savory finish. Oaky notes delicately interwoven into the wine's bouquet, giving an impression of a delicious noble reduction.

Harvest Notes

The 2020 season followed a similar trajectory to that of 2019: a mild, wet winter followed by a dry summer with several heatwaves, admittedly less extreme than in 2019, but which had an impact on the vines. Fortunately, a rather dull month of June brought us a wet interlude between two dry periods. Despite the hot spells and the impression of constant sunshine, the 2020 campaign ended up with relatively normal temperatures and sunshine levels. These continental weather conditions, but with "normal" annual averages, allowed us to produce ripe and well balanced wines!

TECHNICAL INFORMATION

Varietals: 100% Chardonnay
Wine Alcohol: 12.9%