

MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

LOUIS ROEDERER
CHAMPAGNE



Champagne Louis Roederer

Camille Volibarts

Champagne, France
Vintage: 2022

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. 42% 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 14% of the wine is aged in oak barrels used for one fill.

Tasting Notes

Golden yellow hue. Powerful, complex bouquet of yellow fruit (mirabelle plum), sweet white flowers (honeysuckle), finely toasted hazelnuts, and a hint of honey towards the end. The fruit is deep and concentrated, but finely drawn out by some powdery notes of damp chalk. After some aeration, the aromatic power grows to a crescendo as the notes of harvest and baked apples intensify. Concentrated, broad yet delicate palate. Juicy sweetness on entry that stretches out, carried by a sensation of dryness, of a cold, saline freshness that draws out the wine's body.

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!

Harvest from August 29th to September 13th.

TECHNICAL INFORMATION

Varietals: 100% Chardonnay
Wine Alcohol: 13.9%