

MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

LOUIS ROEDERER
C H A M P A G N E



Champagne Louis Roederer

Vintage

Champagne, France
Vintage: 2014

Overview

Fascinated by the diversity of aromas expressed by the Pinot Noir variety in Champagne, Louis Roederer decided to base its Vintage Brut on the structure and power of the Montagne de Reims Pinot Noirs—specifically in the cru of Verzy. These north-easterly facing vineyards take longer to ripen, producing wines that can sometimes be rough and confined at the start of the maturing process. However, their personality develops remarkably, becoming more intense over time when matured in wood. The Chardonnay is sourced from estate vineyards in the Côte des Blancs cru of Chouilly.

In 1850, Roederer decided to buy over 37 acres in the Verzenay Grand Cru in order to have better control over how the grapes in this cuvée were used. Today, the House's 600 acres of estate vineyards are located in the best exposures throughout the region and are farmed using organic and biodynamic practices.

Winemaking

The wine, 25% of which is vinified in oak casks and 20% of which undergoes malolactic fermentation, is aged for 4 years in the cellars and left for a minimum of 6 months after disgorging to attain the perfect maturity. The dosage is 8 g/l.

Tasting Notes

Yellow hue with shimmering, slightly amber, tints. Steady yet vibrant bubbles. Soft, almost sweet, intense and deep bouquet of slightly tart yellow (peach) and red (red currant) fruits. Hints of spice, cocoa beans and smoke add to this generous, complex and gastronomic bouquet. Broad, fruity and dense on the palate. The concentrated, ripe red fruit is transformed into nectar... a sensation of sweet concentration which turns to velvet thanks to the silky smooth, almost sensual, bubbles.

Harvest Notes

A "weather waltz", and one with clear, sharp contrasts! The spring was sunny and dry and ended with a heatwave in June; summer was autumnal, cool and rainy; September was hot, sunny and very dry... weather we would usually associate with the month of August. The 'key' to the vintage lay in the soils as well as in the work carried out by the winegrowers. The good drainage properties of the chalk on the lower-middle part of the hillside helped us greatly by allowing the excess water from the summer to drain away which limited any excess vigor in the vines. These factors were complemented by our increasingly eco-friendly viticultural practices which allow us to take our quest for grapes of perfect balance and maturity even further.

TECHNICAL INFORMATION

Varietals: 71% Pinot Noir, 29% Chardonnay
Dosage: 8 g/L