

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: 2015

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 historic 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, 34% of which is vinified in oak casks and 24% 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

Deep yellow hue with golden and slightly amber tints and vigorous, lively bubbles. The intense Pinot noir bouquet includes notes of zesty red fruit (redcurrants) and juicy, sun-drenched yellow fruit (mirabelle plums, wild peaches). After aeration, the nose evolves towards the more classic aromas of the Pinot noirs grown in "La Montagne": dried fruit and smoky notes combined with a few zesty and spicy aromas (white pepper). The palate is dynamic, concentrated and powerful. The texture is fleshy and vinous with a lovely acidity that incorporates the freshness and concentration of the juice with great ease. The structure is energetic, well-honed, firm and almost classic. The fruity aromas gradually give way to sweeter notes of chocolate (cocoa beans) and even delicate roasted notes. The finish reveals concentrated roasted and stewed fruit underpinned by saline, mouthwatering flavors leaving a magnificent final sensation of lightness, generosity and elegance.

Harvest Notes

An extraordinary vintage which is also the year in which the Champagne region was recognised as a UNESCO World Heritage Site! 2015 followed the continental trend of that decade: a mild, wet winter and a hot, dry summer. The summer, hot and sunny, brought record-breaking temperatures and water stress. The second half of August brought some very welcome rain, giving the vines some much needed relief. Thanks to this fresh finish, the vines produced juicy, ripe and concentrated grapes. Our ambition for this vintage? To capture the concentration which is the hallmark of this spectacular vintage!

TECHNICAL INFORMATION

Varietals: 70% Pinot Noir, 30% Chardonnay
Dosage: 8 g/L