



MAISON FONDÉE EN 1776

LOUIS ROEDERER
CHAMPAGNE



VINTAGE BRUT | ROSÉ | BLANC DE BLANCS

“In the 21st century, the battle is for Nature: respect for the land has never been so vital. It means lending the vine greater resilience, recreating as much diversity as possible, enriching the ecosystem with different species and charting our own course.”

— Jean-Baptiste Lécaillon, *Chef de Cave*



Vintage 2018

94 POINTS | JEB DUNNUCK Coming from Verzy and Chouilly, the 2018 Champagne Vintage Brut has 80% Pinot Noir from Verzy and is the last vintage to include Chardonnay from Chouilly. Historically, the Chardonnay was included in the blend to soften the austerity of the Pinot Noir; however, with these recent vintages and warming conditions, this is no longer necessary, as the Pinot Noir is fully ripe and appealing on its own. In the glass, it offers aromas of pure red cherries, fresh flowers, bright spice, and wild raspberries. Medium to full-bodied, it has compact definition, a pillowy mousse, a chalky texture, and mouthwatering tangerine notes on the finish. While I am eagerly anticipating the 2019 release, this holds a fantastic place in the range to enjoy now or over the next 15 or so years.

Varietals: 80% Pinot Noir, 20% Chardonnay | Dosage: 7 g/L



Rosé Vintage 2018

95 POINTS | JEB DUNNUCK The 2018 Champagne Vintage Brut Rosé is based largely on Pinot Noir from Cumières, with additional Pinot Noir from Mareuil sur Aÿ that brings more intensity and drive to balance the upfront fruit of Cumières. Composed of 60 percent Pinot Noir, it offers a chalky, lightly saline profile with notes of apricot, fresh strawberry, and blood orange. Medium-bodied, it has more structure than expected in the vintage and finishes clean and mineral. Drink 2025-2045.

Varietals: 60% Pinot Noir, 40% Chardonnay | Dosage: 7 g/L



Blanc de Blancs Vintage 2019

95 POINTS | JEB DUNNUCK A bright medium yellow color, the 2019 Champagne Blanc de Blancs is focused on the nose and is an exciting wine because it's beautiful and friendly yet still carries real structure. It has lemon sorbet and creamy cheese notes, with concentration and beauty but also vertical minerality. It's a gorgeous Chardonnay with long-lasting energy and length, and the mousse is refreshing and springy, bringing fresh energy throughout.

Varietals: 100% Chardonnay | Dosage: 7 g/L

