

# BLANC DE BLANCS 2017



## OVERVIEW

From 1830 onwards, the House of Louis Roederer acquired extensive knowledge of the Champagne terroirs, began experimenting with plot-by-plot vinification, and mastered the art of delicate effervescence. It is in the heart of the famous Côte des Blancs, specifically in the Grand Cru estate vineyards of "La Côte" in Avize, where Louis Roederer sources its Chardonnay grapes. These grapes attain optimal maturity on the calcareous soils, enabling the House to produce taut, highly aromatic wines with ethereal finesse.

## WINEMAKING

The Blanc de Blancs 2017 cuvée was drawn off at low pressure in order to create a rounder and smoother effervescence. 28% of the wine was vinified in oak casks. Bottle-aged for 5 years and then left to rest for a further 8 months after disgorging to attain the perfect maturity.

Zero malolactic fermentation. The dosage is 7 g/L.

## TASTING NOTES

Intense yellow hue with bright, luminous tints. An even flow of creamy, ultra-fine bubbles. Bouquet of harvest (almonds), spring flowers (honeysuckle) and citrus (lemon). The aromas are harmonious and deep, with delicate notes of roasted almonds and roasting. Upon aeration, powdery and chalky nuances emerge, creating a refined reductive nose typical of exceptional Chardonnays. Precise, juicy and deep on entry to the palate, this wine exudes a magnificent concentration of ripe fruit and floral aromas interwoven with a mineral freshness. The mouthfeel is creamy and chalky, almost powdery and drying, imparting a trim, finely honed quality to the palate. Juicy and rounded, the wine is drawn out into a fresh, powdery finish. The palate crescendos like a torrent of white mountain water, with a lingering sweetness from the wood ageing complementing the saline length and structure imparted by the white chalk of Avize.

**95**  
POINTS  
**JEB DUNNUCK**

A bright yellow reflective color, the 2017 Champagne Blanc De Blancs is aromatic and pretty on the nose although just a little shy at this stage, offering notes of lemon meringue and hazelnut. The wine has a Burgundian texture and breadth to it, with a highly refined feel of elegance, a supple, rounded mouthfeel, a fluffy mousse, and a long finish. It has a hint of warmth, but it's very well-managed and balanced. It's pure all the way through, with a persistent chalky, underlying mineral texture.

**95**  
POINTS  
**JAMES SUCKLING.COM**

Croissants, sliced pears, apples, white flowers and almonds on the nose of this creamy and elegant blanc de blancs. Very silky on the palate, with almost imperceptible bubbles and delicate pastry notes. Soft and beautifully balanced. Chardonnay from the Grand Cru village of Avize. Drink now or hold.



GREEN EMBLEM  
WINERY

CHAMPAGNE  
LOUIS ROEDERER