

BLANC DE BLANCS 2017

Derived entirely from Avize, it's one of the great sleeper cuvées in contemporary Champagne.

Robert Parker
WINE ADVOCATE



VARIETALS
100% CHARDONNAY
DOSAGE
7 G/L



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.

96
POINTS
WINE ENTHUSIAST

Produced from selected parcels in Avize on the Côte des Blancs, this Champagne shows minerality and tension. While it has aged well, it still has vibrant freshness, from the lemon and brioche aroma and the tangy, citrus and spice flavors. The wine is textured and sure to age further. Drink from 2026.

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.

93
POINTS
Wine Spectator

Pleasing hints of pastry, lemon curd and chopped hazelnut enrich a juicy core of ripe white peach and apricot fruit in this focused blanc de blanc with a creamy mousse. Backed by vibrant acidity, it shows good length and expression through the lightly salty finish. Drink now through 2032.