

LOUIS ROEDERER + STARCK

Champagne Louis Roederer's Brut Nature is a champagne without artifice, conceived as an exchange, forged by a long-standing friendship with Philippe Starck. Abstract conversations between Frédéric Rouzaud, Jean-Baptiste Lécaillon and Philippe Starck began with a few very specific descriptors which formed the foundations for the Brut Nature: honest, minimal, diagonal, modern.

Winemaking:

- The "Domaine Brut Nature" spans ten hectares and is cultivated using biodynamic principles to preserve the terroir's character.
- Grapes are carefully harvested and pressed together on the same day—a traditional method—to ensure great complexity in the wine.
- This approach harmoniously blends the structure of Pinot Noir, ripeness of Meunier, and the floral character and lively acidity of Chardonnay.
- For the Brut Nature Rosé, a small proportion of the domaine's Pinot noirs are harvested separately and undergo a cold "infusion" for five days without alcohol fermentation before being incorporated into the Brut Nature Blanc juices. Co-fermentation follows with the final blend proportions.



BRUT NATURE **BLANC** 2018

Charming, delicate and refined, Brut Nature 2018 takes the generous character of the year and turns it into a wave of fruity, saline freshness.

Brilliant pale yellow with energetic, uniform bubbles from its no-sugar profile. The charming bouquet offers toasted yellow fruits and nuts, evolving to red fruits and lilac, clearly showing Pinot Noir and Meunier influence. On the palate, it's vibrant and velvety, with bursting ripe fruit and saline energy leading to a fresh, sapid expression and a powdery, slightly drying finish.



- 31% of the wines are vinified in oak
- No malolactic fermentation
- Varietals: 55% Pinot noir, 25% Meunier, 20% Chardonnay, a touch of Pinot blanc
- Zero dosage

93PTS **JAMES SUCKLING.COM** !

Berries and dried grapefruit with hints of salty biscuits, toast and flint on the nose of this dry Champagne. Very savory yet rich, broad shouldered and textured, too, with a firm, chalky finish. From lieu-dit La Riviere in Cumieres. Drink now or hold.

16.5/20PTS *Jancis Robinson*

Smells positively rich! Though it's notably dry, even drying, on the palate. Quite smoky and reduced and slightly hard work for the moment though it should mellow with time in bottle.



BRUT NATURE **ROSÉ** 2018

This 2018 Brut Nature rosé shows great élan and irresistible charm! Seductive and well-structured, it offers a dense body and a saline, fresh and sapid finish.

A soft, delicate hue bordering on petal pink. Fine and creamy with a steady stream of bubbles, a powdery, slightly drying and bitter finish. The palate is dense and concentrated, the palate delivers a juicy, savory, crunchy sensation, as if biting into ripe summer fruit. The fermentation transparently respects the original fruit flavor, with grainy, salty tannins adding freshness and subtle spice and cocoa notes.



- 20% of the wines are vinified in oak
- No malolactic fermentation
- Varietals: 64% Pinot noir, 20% Meunier, 16% Chardonnay, a touch of Pinot blanc
- Zero dosage

17/20PTS *Jancis Robinson*

Pale rose pink with a little salmon tint. Sumptuous, broad nose. And a richer, prettier palate than the white version. Pleasing already.

92PTS **JAMES SUCKLING.COM** !

This bone-dry rosé Champagne is crisp and taut, showing aromas of grapefruit, crushed stones, apples and a hint of nutmeg. It's fresh and mineral, with tight bubbles and lots of tension. Shows restraint. Drink or hold.