

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

95PTS WINE ENTHUSIAST | This expression embodies grace, with aromas of fresh pear, white peach, jasmine, and violet framed by a subtle vein of pulverized seashell and chalk. The palate is guided by mouthwatering acidity and fine mousse, carrying citrus oils and crushed stone with quiet precision into a long, elegant finish. Proper aeration allows the mineral edges to open fully, delivering an irresistible and finely tuned sip.

95PTS JEB DUNNUCK | **95PTS VINOUS** | **94PTS FINE WINE**



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

96PTS JEB DUNNUCK | The 2018 Champagne Starck Brut Nature Rosé pours a pale salmon color, and coming from this early-ripening vintage, it's very fruity upfront, with ripe red berries, orange, grapefruit, and refreshing spice. Twenty percent of the blend includes cold-soaked Pinot Noir, and the result is a gorgeous, medium-bodied wine with more richness in its texture; the Pinot adds another dimension, and the mousse is more integrated into the wine. It has a more approachable nature than the Blanc edition of the Starck and is going to drink well now or over the coming 10-15 years.

94PTS WINE ENTHUSIAST | **94PTS VINOUS** | **93PTS Wine Spectator**