

BRUT NATURE BLANC 2018



Varietals:
55% Pinot noir, 25% Meunier,
20% Chardonnay and
touch of Pinot blanc



OVERVIEW

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.

Brut Nature 2018, the fifth opus of this cuvée, is charming, delicate and refined, taking on the generous character of the year and turning it into a wave of fruity, saline freshness.

WINEMAKING

The "Domaine Brut Nature" covers only ten hectares (25 acres) and the vineyards are cultivated according to the principles of biodynamics, virtuous viticulture that preserves the character of this terroir. When summer comes to an end and the harvest season gets underway, the grapes are carefully and gently harvested together on the same day. They are then pressed together, all at once, a technique commonly used by our forefathers. There is no subsequent blending and the wines are bottled immediately after fermentation. The wine first rests on lees in tanks for one year (until June) before being bottled and aged on the lees in the House's cellars for 5 years before disgorgement. The liqueur de tirage is added at low pressure to create soft bubbles and a creamy mouthfeel. The wine is left undosed to preserve all its purity.

The structure of the Pinot Noir, the ripeness of the Meunier, the floral character and lively acidity of the Chardonnay come together in a single harmonious movement.

31% of the wines are vinified in oak. No malolactic fermentation. The dosage is 0 g/L.

95
POINTS
JEB DUNNUCK

The 2018 Champagne Starck Brut Nature exhibits notes of lemon and citrus oils, but the stone fruit has a silkiness, not the tannic side you sometimes see. It also has hints of savory toast, but it remains very elegant. This 2018 is the first vintage that included a small amount of Pinot Blanc to add more depth to the mid-palate. Medium to full-bodied, it has a fleshy texture without being too bitter. With the extended time on lees, the Pinot Blanc is almost more perceptible in the blend – and if it isn't now, it will be – because it complements the style with that ideal, almost aesthetic almond or fresh hazelnut character. It brings an oily, not overly fleshy quality, and none of the oxidative side you sometimes get from Pinot Blanc. Disgorged in October 2024, the second batch is scheduled for disgorgement this coming October for release next year.

95
POINTS
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.

95
POINTS
VINOUS

White flowers, lemon peel, chalk, slate and mint all race across the palate. This is Brut Nature, so bottled with no dosage, but that is not as evident here as it has been in previous editions, where the wine has at times felt a bit stark, no pun intended. The 2018 is a field blend of Pinot Noir, Chardonnay and Meunier, picked the same day and co-fermented. This is the first vintage that includes a tiny amount of Pinot Blanc (1%), which presages future vintages where the field blend will include Arbanne, Petit Meslier and Pinot Gris as well. The 2018 is the best Brut Nature yet. I loved it.

94
POINTS
FINE WINE

Soft-burnished silver with a decorous mousse. The nose recalls mirabelle plums, petrichor, and a hint of verbena, the ripeness of the vintage held in check by steely intent. The palate is juicy, more playful than expected, with notes of clove and Sichuan pepper pleasingly juxtaposed with guava and mandarin, with poached pear and sourdough also detected. A vibrant, sapid finish ensues.