

*Produced entirely from biodynamically cultivated vineyards in southerly-exposed Cumières... The vins clairs ferment with exclusively ambient yeasts... This has always been a structured wine, but in 2015, that structure is cloaked in more flesh and texture.* 

## THE 2015 VINTAGE

An extraordinary vintage which is also the year in which the Champagne region was recognized as a UNESCO World Heritage Site! 2015 followed the continental trend of that decade: a mild, wet winter and a hot, dry summer. The summer, hot and sunny, brought record-breaking temperatures and water stress. The second half of August brought some very welcome rain, giving the vines some much needed relief. Thanks to this fresh finish, the vines produced juicy, ripe and concentrated grapes. Our ambition for this vintage? To capture the concentration which is the hallmark of this spectacular vintage!



### BRUT NATURE **BLANC** 2015

The fourth opus of this cuvée, is an intense and perfectly honed wine. It is very expressive yet also minimalist, pure, fresh and elegant. The palate offers a marked and singular contrast: it is very expressionist thanks to the broad, juicy, almost sensual texture of the Cumières clay soils in a sunny year, yet distinctly minimalist due to a fresh, pure, mineral and mouthwatering backbone associated with its zero dosage.

46% Chardonnay | 37% Pinot Noir | 17% Pinot Meunier

23% of the wines are vinified in oak. No malolactic fermentation. The dosage is 0 g/L.

**95**  
POINTS  
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This is very mineral and stony, with chalk and salt and oyster-shell undertones. It's full-bodied and layered, yet remains intense with a lively finish. Done dry. Umami. No dosage. From biodynamically grown grapes with Demeter certification. Field blend from a single plot in Cumières. Better in a few years. Drink or hold.

**94**  
POINTS  


The most compelling rendition of this bottling that Roederer has produced to date, the 2015 Brut Nature exhibits inviting aromas of golden orchard fruit, clear honey, dried white flowers and wet stones. Medium to full-bodied, layered and vinous, with a fleshy, concentrated core of fruit, chalky structure and a long, precise finish, it's a Pinot Noir-dominant blend from Cumières that's slightly lower in pressure, making for a more delicate mousse.

**93**  
POINTS  
VINOUS

The 2015 Brut Nature Blanc is rich and expansive, especially for a non-dosé Champagne. All the elements are so nicely balanced. Pear, mint, green apple, ginger and a hint of nutmeg from a dazzling tapestry of aromas, flavors and nuance. As with the Rosé, the Blanc offers a compelling balance of fruit intensity and energy, while avoiding the harsher tones that often afflict Brut Nature Champagnes. Vinous | Antonio Galloni | November 2022

### BRUT NATURE **ROSE** 2015

Deliciously refined, with a delicate sweetness and sensation of umami. The sun-drenched fruit and its slightly sweet texture give one the impression of biting into a perfectly ripe blackberry. The wine shows remarkable poise thanks to the sensual, almost powdery texture that balances the zero dosage.

50% Pinot Noir | 37% Chardonnay | 13% Meunier

11% of the wines are vinified in oak. 30% of the wines undergo malolactic fermentation. The dosage is 0 g/L.

**94**  
POINTS  
Wine Spectator

A vivacious rosé, with a mineral overtone and a well-meshed range of crunchy pear, peach skin, pickled ginger and blood orange zest flavors set on a refined, lacy mousse. Ends with a long, creamy finish. Pinot Noir, Chardonnay and Pinot Meunier. Drink now through 2032.

**94**  
POINTS  


To produce the 2015 Brut Nature Rosé, Lecaillon and his team picked the ripest Pinot Noir in Roederer's holdings in lieu-dit Les Chèvres a week before the rest of their fruit there, macerating it at low temperature for four to five days before adding some 20% of this Pinot Noir to the same base that produces the regular Brut Nature. Delivering aromas of peach, clear honey, freshly baked bread and almond paste, it's medium to full-bodied, ample and fleshy, with a rich, vinous profile, racy acids and a long, chalky finish. This has always been a structured wine, but in 2015, that structure is cloaked in more flesh and texture.

**94**  
POINTS  
VINOUS

The 2015 Brut Rosé Nature is stellar. What a wine. Chef de Caves Jean-Baptiste Lecaillon and his team capture a striking interplay of richness and drive, but with softer contours than the first few vintages of this wine. All of the personality of Cumières comes through in this wonderfully savory, mineral Rosé. Dried rose petal, chalk, mint and white pepper lend brilliancy that carries through to the intensely mineral finish.

**93**  
POINTS  
JAMES SUCKLING.COM

Plenty of biscuit, pie crust, lemon pie, praline and hazelnut, as well as hints of toffee, cream and salted butter. Vibrant and sharp, but with lovely butter and brioche character and tight bubbles. So delicious. Wonderful balance of freshness and creaminess. Chardonnay from Avize. Drink or hold.

