



**Varietals:**

64% Pinot noir, 20% Meunier,  
16% Chardonnay,  
a touch of Pinot blanc

## BRUT NATURE ROSÉ 2018

### 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 Rosé 2018, the third opus of this cuvée, shows great élan and irresistible charm! Seductive and well-structured, it offers a dense body and a saline, fresh and sapid finish.

### 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. All this ensures that the wine has great complexity. 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.

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.

20% of the wines are vinified in oak. 0% of the wines undergo malolactic fermentation. The dosage is 0 g/L.

**94**  
POINTS  
vinous

The 2018 Brut Nature Rosé offers a beguiling combination of strong Pinot Noir inflections and cool, mineral-driven Cumières character. Cranberry, white flowers, chalk, game and dried herbs are all finely sculpted. Here, too, the Rosé is not quite as austere as the first releases in the series because of longer aging prior to bottling and lees-stirring during élevage. Even so, I very much admire the wine's tension and drive. The Rosé is a blend of 20% Pinot Noir that is picked 5 days ahead of the main harvest and cold-soaked, plus 80% of the Blanc field blend, done in the same infusion style Roederer uses for Cristal Rosé. That approach exalts the flavor profile and structure of Pinot Noir, qualities that explode on the substantial finish.

**93**  
POINTS  
Wine Spectator

Compact and creamy. integrating tightly-meshed flavors of plum skin, plumped white cherry, blood orange pith and lemon thyme with a firm frame of acidity. The profile expands on the creamy palate, and minerally smoke and chalk notes linger on the finish. Pinot Noir, Chardonnay and Pinot Meunier. Best from 2027 through 2040.

**93**  
POINTS  
FINE WINE

A pretty, soft, coral color, with hints of onion skin. An initially reticent nose, gradually ceding rosehips and other more delicate red fruits (strawberry, maybe), pepper, and spice in support. A robust, phenolic, youthful palate, rejoicing in a sunny disposition but aware of the need for restraint and recalling its lack of sugar; poised and somewhat statuesque on the finish. Giacometti has been sharing a glimpse of Botero, but ultimately, and with no lack of dignity, he holds court.

**17/20**  
POINTS

*Jancis Robinson*

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



MAISONS MARQUES & DOMAINES

Represented by Maisons Marques & Domaines | @mmdusa