

BRUT NATURE ROSÉ 2018



Varietals:

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



GREEN EMBLEM
WINERY

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.

96
POINTS
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.

94
POINTS
WINE ENTHUSIAST

The nose is energetic and lively, with strawberry and raspberry in cream, flaky salt, and violet, all harmonizing delicately. The palate is precise, showing wild strawberry, raspberry, soft florals, and a subtle salty-stony core, while hints of spice lie just beneath the surface. It benefits from time to fully come together in bottle but is approachable now with aeration.

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 mineral smoke and chalk notes linger on the finish. Pinot Noir, Chardonnay and Pinot Meunier. Best from 2027 through 2040.