

"In the 21st century, the battle is for Nature: respect for the land has never been so vital. It means lending the vine greater resilience, recreating as much diversity as possible, enriching the ecosystem with different species and charting our own course." — *Jean-Baptiste Lécaillon, Chef de Cave*



Grapes come from Montagne de Reims in the village of Verzy, the highest elevation in Champagne surrounded by forests giving a fresh meso-climate. The vision of Louis Roederer in 1840 when the vineyard was purchased, this is designed to be a 'gastronomic wine' with a specific expression of Pinot Noir softened by lesser percentage of Chardonnay.

Decanter

Vintage 2015 70% PINOT NOIR, 30% CHARDONNAY

94 POINTS DECANTER From the hot 2015 vintage which produced uneven results across the Champagne region comes this bright and fruity Champagne which benefited from grapes at the highest elevation in Verzy adding freshness and coolness to the palate. Brioche and strawberry patisserie notes on the nose with a touch of black pepper. Filled with red summer fruits on the palate, raspberries and strawberries from the majority of Pinot Noir in the blend (70%), this has a slightly full texture with crisp edges and juicy core. Fun, lovely freshness and exciting acidity but remaining round and wide. A gourmet style and one that Jean-Baptiste Lécaillon calls a 'climate change' vintage yet this keeps focus with tang and a touch of spice on the finish too.

94 POINTS WINE SPECTATOR | 93 POINTS WINE ADVOCATE



A snapshot of a year, this Rosé comes from 35 small staggered plots on the warm terroirs of the "La Rivière" estate planted with Pinot Noir, and the cooler limestone soils where the Chardonnay thrives. Born mostly from vines in Cumières, this Rosé benefits from a long and soft infusion of the Pinot noir that allows the extraction of the juice and ripeness all the while preserving this great saline freshness.

Rosé Vintage 2016 62% PINOT NOIR, 38% CHARDONNAY

94 POINTS DECANTER | A nose full of rose petals with orange skin and berry fruits, not as expressive as some of the other Champagnes in the masterclass but this has a lovely soft, and delicate aromatic profile. Tangy lemon, raspberry, strawberry and orange on the palate with a sea spray, saline finish that is particularly moreish. Fully flavoured, round and complete with mouthwatering acidity, lots of sapidity and an extremely long finish. A lovely combination of both bitter and sour elements giving such complexity and nuance on the palate.

93 POINTS WINES SPECTATOR | 90 POINTS VINOUS



Made from four plots in Avize in the middle of the Côte de Blancs, this cuvée was first created in 1930 and consumed at the end of family fox hunting trips. Bottles from the 30s, 40s and 50s will feature corks with a deer on the back referencing the pastime. The Champagne was eventually commercialised in 1950 due to the increasing popularity of Chardonnay. Made with a lower pressure than their other bottlings, there is a creamier mousse and less CO2 for a softer toucher.

Decanter

Blanc de Blancs 2015 100% CHARDONNAY

95 POINTS DECANTER | A wine that was reserved for enjoyment at the end of the family hunt from its inception in 1930 until commercialisation in 1950, this is made at a slightly lower pressure than the other Champagnes in the Roederer stable at 4 bar giving a creamier mousse. Grapes come from four plots in Avize with two in the centre and one on the border of Cramant and Ogier. Designed to be consumed as an aperitif wine when young, the Blanc de Blancs epitomises freshness and delicacy. Lively and elegant on the nose and palate, with a long mineral streak from start to finish. Sharp and thrilling, intense with lemon pastry flavours and a creamy round mouthfeel. Straight yet wide, rich but lean, direct yet juicy, this really offers a complex and very individual style that captivates from the first sip. Delicious.

94 POINTS VINOUS

