



BRUT MV **100% ESTATE-GROWN | 100% ESTATE-BOTTLED**

Anderson Valley, California



VARIETALS:

60% Chardonnay
40% Pinot Noir

WINE ALCOHOL: 12.5%
RESIDUAL SUGAR: 10 g/L



OVERVIEW

Founded in 1982, Roederer Estate is nestled in Mendocino County's fog-shrouded, Anderson Valley. As the California property of Champagne Louis Roederer, Roederer Estate builds upon a centuries-old tradition of fine winemaking. The premium grape growing region's proximity to the Pacific ocean gives rise to a gentle cycle of warm days and cool nights, allowing grapes to mature slowly on the vine and develop full varietal character.

WINEMAKING

Roederer Estate's winemaking style is based on two elements: ownership of its own vineyards and the addition of oak-aged reserve wines to each year's blend or cuvée. All the grapes for the Anderson Valley wines are grown on the estate. Oak-aged wines from the estate's reserve cellars are added to the blend, creating a multi-vintage cuvée in the traditional Louis Roederer style.

Only the cuvée (first pressing of 120 gallons/ton) is used; no première or deuxième taille. The fermentation takes place in high-grade stainless steel tanks at 65°F. Zero to minimal malolactic fermentation is used in order to ensure the wines age well and retain the fresh, precise and well-defined style that is one of the characteristics of Roederer Estate wines.

95
POINTS
JEB DUNNUCK

As with previous releases, the NV Brut is a 60-40 blend of Chardonnay and Pinot Noir with a refined mousse and dry, crisp, lengthy layers of green apple, citrus, and a bite of brioche. With 10-12% reserve wine from cask, it represents from five to seven vintages in one bottle, from two to seven years old, the style of the house. The reserve aged in oak adds texture and length, broadening the Chardonnay's natural citrus-driven notes and lightness of being. Disgorged April 2024, the amount of dosage has gone down year to year and is around 9 grams per liter this time around. Drink now and for the next 8-10 years.

95
POINTS
JAMES SUCKLING.COM

A chardonnay-dominant, fresh and vibrant wine with aromas of sliced pears, wildflowers, citrus blossoms and wet stones. The palate shows fresh acidity, minerality and subtle, pleasing notes of fresh bread. Citrus juice and peel in the finish. Lovely, easygoing and pleasurable. Mainly 2021 vintage. Disgorged July 2024. Good value. Drink or hold.

93
POINTS
Wine Spectator

#20 Top 100 Wines of 2024 | Dynamic yet sleekly elegant, with rich strawberry and apple flavors that are accented by spiced cinnamon and yeast roll as this dances toward the vibrant finish. Chardonnay and Pinot Noir. Drink now through 2026.