

VINTAGE 2016



VARIETALS:
 68% PINOT NOIR
 32% CHARDONNAY

DOSAGE: 7 G/L



OVERVIEW

Fascinated by the diversity of aromas expressed by the Pinot Noir variety in Champagne, Louis Roederer decided to base its Vintage Brut on the structure and power of the Montagne de Reims Pinot Noirs—specifically in the historic cru of Verzy. These north-easterly facing vineyards take longer to ripen, producing wines that can sometimes be rough and confined at the start of the maturing process. However, their personality develops remarkably, becoming more intense over time when matured in wood. The Chardonnay is sourced from estate vineyards in the Côte des Blancs cru of Chouilly.

In 1850, Roederer decided to buy over 37 acres in the Verzenay Grand Cru in order to have better control over how the grapes in this cuvée were used. Today, the House's 600 acres of estate vineyards are located in the best exposures throughout the region and are farmed using organic and biodynamic practices.

WINEMAKING

The wine, 33% of which is vinified in oak casks and 5% of which undergoes malolactic fermentation, is aged for 4 years in the cellars and left for a minimum of 6 months after disgorging to attain the perfect maturity. The dosage is 7 g/l. Harvests from September 15th to October 1st, 2016.

TASTING NOTES

Shimmering golden hue with bright highlights. Very fine, even and fast-flowing bubbles. The gently toasted and powdery bouquet discloses a blend of ripe, sweet, juicy red fruit (Burlat cherry and redcurrant jam foam), candied, roasted citrus fruit, and dried nuts (hazelnuts) wrapped in soft roasted notes. After a short aeration, the wine reveals notes of a more mineral nature: warm, damp chalk and calcareous millstone heated by the sun. The palate is complex, generous and kaleidoscopic. It commences with a juicy, creamy body in which the ripe fruit comes through again in the form of nectarine. It is like biting into the fruit! The creamy, silky bubbles dance lightly across the palate and tongue, drawing out and lengthening the creamy substance leaving a rich yet translucent imprint. We have the impression of completeness created by some mineral and textured elements, which are underpinned by spicy, oaky, powdery and almost camphorous notes. The finish is long, textured, saline and sapid.

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Complex nose of restrained strawberries and lemon zest, with macerated flowers and shortbread. Full body and plenty of concentration, with pinprick mousse, long and chewy, integrated acidity and amazing length. Pinot noir and chardonnay. Drink or hold.

95+
 POINTS
 The Wine Independent

The 2016 Vintage Brut is a blend of 68% Pinot Noir and 32% Chardonnay with 7 grams per liter of dosage. Only 5% of the blend underwent malo-lactic, and 33% of the base wines were aged in French oak. Showy notes of Red Delicious apples, ripe pears, honeycomb, and cashews prance out of the glass, giving way to underlying orange blossom and fresh ginger scents. To its credit, the palate is on the dry side, with its sweetness coming from ripe fruit as opposed to added dosage, offset by supportive yet skillfully balanced acidity, showcasing the ripe, nuanced, seductive fruit, finishing long and creamy. More gregarious than its 2016 Cristal counterpart, this is a flamboyant yet age-worthy Vintage Brut. Love it.

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 POINTS
 vinous

The 2016 Vintage is terrific. Rich, creamy and super-expressive, the 2016 is an absolute delight. All this fruit is from Roederer's La Montagne estate, with Pinot Noir very much driving the blend. That comes through in a Champagne of notable textural resonance and breadth that grows with air. Hints of apricot, plum, spice and dried flowers caress the palate, all framed by a discreet touch of oak and an extra kick of texture from a few lots (5%) that underwent malolactic fermentation. This is a superb edition of the Vintage. The blend is 68% Pinot Noir and 32% Chardonnay. Here, the richness of the warm summer very much comes through. Dosage is 7 grams per liter.

