



MAISON FONDÉE EN 1776

LOUIS ROEDERER

CHAMPAGNE



Brut Premier

94 points | Decanter | 7.20

The rise and evolution of this cuvée over the past 15 years, and particularly since the construction of its dedicated facility in 2007, has showed no sign of slowing today, as Jean-Baptiste Lécaillon continues his fanatical regime of experimenting, tweaking and refining every detail. I've long adored Brut Premier, a grand pinnacle and dependable bargain in the non-vintage Champagne stakes.

- 40% Chardonnay, 40% Pinot Noir, 20% Pinot Meunier
- Minimal malolactic fermentation
- Addition of reserve wine from oak foudres to add complexity and depth
- 3 years on the lees
- Bright, fresh, elegant NV style
- 9 g/l dosage



Brut Nature 2009

95 points | Wine & Spirits | 12.17

"Musky and muscular, this wine starts out with unforgiving acidity, yielding to the fruit as the structure mellows with air. It's a Champagne to decant or, if you're opposed to losing bubbles, to stopper and revisit as it develops over the course of hours and days. The wine's austerity fills out in notes of almond and honeysuckle, salt and citrus. This is a collaboration between Roederer and French designer Philippe Starck, a blend of pinot noir, meunier and chardonnay grown in the clay soils of Cumières, harvested and fermented together. It's a wine that requires a sunny vintage, as it's produced without malolactic and without dosage.

- 66% Pinot Noir/Pinot Meunier, 34% Chardonnay
- Zero Malolactic Fermentation
- Single-vineyard from Cumières, all grapes picked together and co-fermented
- 100% certified biodynamic farming
- 33% barrel ferment
- 5 years on the lees
- Zero dosage



Blanc de Blancs 2011

94 points | Year's Best Champagne | Wine & Spirits | 12.18

This has springtime scents of meadow flowers and chanterelles, the wine's sunny freshness infusing its richer tones of toasted brioche and creme fraiche. It's a classic, mineral-driven blanc de blancs, with a length of flavor that feels compressed and youthfully charged.

- 100% Grand Cru fruit from Avize
- Zero malolactic fermentation
- 5 years on the Lees, 8 months in bottle
- Lower pressure
- 20% of the wines matured in wood with weekly bâtonnage
- 9 g/l dosage



Vintage 2009

94 points | Wine Enthusiast | 12.16

This rich wine is full of ripe white and citrus fruits that combine easily with the tangy, tight texture that comes from the dominance of Pinot Noir in the blend. It is still young, the sort of wine that needs to age to bring out its full potential. Drink this very fine vintage from 2018.

- Pinot Noir Grand Cru fruit from Verzy and Verzenay vineyards
- 70% Pinot Noir, 30% Chardonnay
- 18% of the fruit is matured in wood
- Zero malolactic fermentation
- 4 years on the lees
- 9 g/l dosage





Cristal 2008

100 points | Wine Enthusiast | 12.17

This latest incarnation of the famous brand is a superb wine. It is on par with, maybe even better than, the already legendary 2002. Its balance is impeccable: Apple and citrus flavors working with the tight minerality to give a textured yet fruity wine. Produced from Roederer's own vineyards which are mainly biodynamic, the wine has its own intense purity and crispness. It has amazing potential and is likely to age for many years.

- Blend of 7 Grand Crus from the Montagne de Reims, the Marne Valley and the Côte des Blancs
- 60% Pinot Noir and 40% Chardonnay
- 20% of the wines matured in wood (oak barrels)
- Weekly bâtonnage
- 16% malolactic fermentation
- Matured for 10 years on the lees with 8 months of resting after disgorgement
- 7.5 g/l dosage



Cristal 2012

98 points | Vinous | 12.19

The 2012 Cristal is another absolutely stellar wine this flight of recent releases. Rich, vinous and beautifully textured, the 2012 has been nothing short of magnificent on the three occasions I have tasted it so far. In the glass, the 2012 is radiant and luscious, yet it possesses remarkable transparency and striking aromatic depth. Light tropical notes develop in the glass, giving the 2012 a real feeling of exotic beauty. The 2012 is the first vintage of Cristal done with 100% organically-farmed fruit, an approach introduced gradually starting with the 2007 that has profoundly changes Cristal, especially in its aromatic breadth. Two thousand twelve is the vintage where endless trials and experiments in farming and winemaking are fully realized. The 2012 is just stunning. It's as simple as that. Dosage is just over 7 grams per liter, the lowest it has even been for Cristal.

- Cristal 2012 is the first vintage to be produced from 100% biodynamic and organic viticulture
- 60% Pinot Noir, 40% Chardonnay
- 32% vinified in oak casks
- No malolactic fermentation
- 7.5 g/l dosage



Cristal Rosé 2012

99 points | James Suckling | 9.19

This is a great vintage for Cristal Rosé. The pinot noir finds a band of power and expressiveness. The power here is impressive, very assertive and rich, really mouth-filling and super deep. This is exceptional and has intense, chalky and fresh, white-peach and nectarine aromas, underpinning red flowers and pink fruit. The palate has a scintillating blend of flesh and mineral cut, packed with such sweet, pristine, white-strawberry flavor and texture. This has such incredible potential. So exciting. Will take another two or three years to resolve. Look out for this! Drink from 2025.

- Cristal Rosé derives from only four of the finest parcels among the 45 that are candidates for inclusion in Cristal
- 56% Pinot Noir, 44% Chardonnay
- 15% vinified in oak casks
- No malolactic fermentation
- 8 g/l dosage



Rosé Vintage 2012

94 points | Wine & Spirits | 12.18

Jean-Baptiste Lécaillon upped Roederer's game with a new, dedicated rosé winery in 2007, allowing more precise control over the maceration of pinot noir from Cumieres, and the fermentation of Cote des Blancs chardonnays in oak vats. His 2012, a concentrated vintage with yields diminished by frost and hail, is a bold and savory pinot noir, with a range of flavor detail — fresh cherry, elderflower, tomatillo, strawberry, red currant leaf — showing different facets of the wine. As powerful and tight as the flavors may be, they come across as airy and elegant. It's a vintage to cellar.

- South-facing slopes of Cumières (Pinot Noir), south-facing slopes of Cuis (Chardonnay)
- 62% Pinot Noir, 38% Chardonnay
- Zero malolactic fermentation
- 15% of the wines matured in wood
- Saignée production (10 days pre-ferment cold maceration)
- 5 years on the lees
- 9 g/l dosage



Carte Blanche

91 points | Vinous | 11.15

The NV Demi Sec Carte Blanche is a beautiful wine in this style, with striking textural depth and nuance. Pear, apple, jasmine and mint notes abound in a very pretty, highly expressive Champagne to drink over the next few years. This is an impeccable wine in the Demi-Sec style.