

Producer Information

Founded in 1776, and property of the same family since 1819, Champagne Louis Roederer is today one of the last major champagne houses to be an independent family affair. The annual production of its wines (Brut Premier, Carte Blanche, Brut Vintage, Rosé Vintage, Blanc de Blancs, Cristal, Cristal Rosé) represents just over three million bottles, distributed to 100 countries worldwide.



Vineyards

Using Chardonnay from the Côte des Blancs Grands Crus for the Blanc de Blancs, Champagne Louis Roederer uses 100% of its own grapes for vintage styles. Complete self-sufficiency of estate-grown grapes is extremely unusual in Champagne, ensuring superior quality at all stages from grape to glass.

Winemaking

10% of the wines have been matured in oak tuns with weekly batonnage and no malolactic fermentation. The Blanc de Blancs 2010 cuvée has been drawn off at low pressure to ensure a fuller, richer flow of bubbles. The wine has been matured for an average of five years in the cellars and left to rest for six months after disgorging to complete its maturation.

Vintage Information

A fresh and contrasting year marked by a particularly cold winter with heavy frosts, followed by a dry and cool spring and early summer. A shocking climatic change in August and September with two very wet and humid months which complicated ripening at the end of the season. Only a few south-facing plots and vines with very few grapes achieved satisfactory ripening. 2010 is a contrasting vintage, between the fragility of the Pinot, sorted very carefully, and the triumph of some great Chardonnays on the Côte des Blancs.

Tasting Note

Yellow-gold in colour with subtle green tints and a subtle, smooth effervescence. An intense bouquet of golden plum and tangy mango, candied lemon, flowers (mimosa) and buttery pastries. A light aeration reveals hints of sugared almonds (ground almonds), white chocolate with a slight vanilla edge and baked apples. The expectation is for a substantial and voluminous follow-up – but instead the initial intensity subsides revealing the precision, purity and chalky, mineral freshness of the grand Avize Chardonnays.

Food Pairing

A perfect match with oysters, summer salad with hazel nuts and goats' cheese, or prawns or langoustines.

Serving Suggestion

Serve at 12°C

Region	AOC Champagne
Grape Varieties	100% Chardonnay
Closure	Cork
Alcohol	12%
Residual Sugar	9g/l

