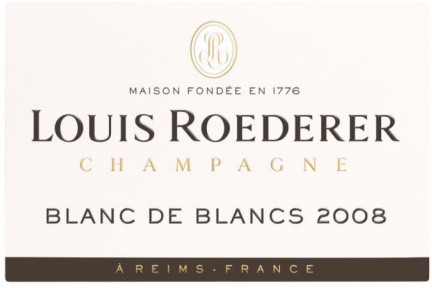

Champagne Louis Roederer

2008 BLANC DE BLANCS
CHAMPAGNE

Louis Roederer's familiarity with the terroirs dates back to 1776, practicing separate winemaking processes and controlling the production of bubbles. At the heart of the Côte des Blancs vineyards, where Chardonnay expresses itself with so much finesse and subtlety on limestone soils, Louis Roederer selected two exceptional grands crus (Le Mesnil sur Oger and Avize) whose distinctive and complementary characteristics allow intense wines to be produced,expressing both finesse and rich aromas. This elegant, racy cuvée quickly became the favorite wine of the Roederer family for major family events. Blanc de Blancs is 100% estate-bottled from the grapes of the historic family-owned vineyards.

Winemaking

15 to 20 percent of the wines are aged in oak barrels. There is no malolactic fermentation. The Blanc de Blancs cuvée is drawn at low pressure for a richer, fuller flow of bubbles. It is matured for an average of five years in the cellars and left to rest for six months after disgorging to perfect its maturity. The dosage is fine-tuned for each vintage to between 8 and 9 g/l.

Tasting Notes

Sweet, profound, and elegant. Light golden hue with brilliant green glints. Fine and regular effervescence with a persistent cordon of bubbles. A refined and complex bouquet, in which all the intensity of the northern Chardonnay is revealed; floral nuances with slight hints of honey, candied citrus peel, and finely toasted dried fruits. These intense, spring flavors create an impression of sweetness and sustained depth. The attack is luscious and smooth, sustained by salty notes, with a chiseled, precise, and very pure texture on the palate. The flavors of yellow fruits, spices, and dry fruits penetrate and blend impeccably with the chalky, almost powdery freshness. Lastly, fine tannins lengthen the finish. Blanc de Blanc 2008 is characterized by discreet elegance and its harmonious blend of substance and freshness. The 2008 vintage perfectly expresses the full potential of the Côte des Blancs Grands Crus vineyards.

Harvest

The year was a particularly challenging one - after a rainy and stormy spring, the flowering was difficult. The dry summer, despite the lack of sunshine and relative coolness, ensured slow maturation that was both continental (dry) and northern (coolness). September provided the final surprise with its anticyclonic conditions, despite several episodes of intense rainfall. All of these remarkably favorable weather conditions contributed to the ideal, slow, and gradual maturation of the grapes, resulting in an exceptional natural equilibrium between freshness and a concentration of flavors. The harvests commenced at 'traditional' dates, around mid-September.

Technical Information

Appellation: Champagne
Varietal(s): 100% Chardonnay