

MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

LOUIS ROEDERER
C H A M P A G N E



Champagne Louis Roederer

Blanc de Blancs Vintage

Champagne, France

Vintage: 2013

JS	95	WE	94	V	93	WS	93	W&S	93
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Overview

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 an exceptional grand cru (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

The Blanc de Blancs 2013 cuvée was drawn off at low pressure in order to create a rounder and smoother effervescence. 33% of the wine was vinified in oak casks. Bottle-aged for 5 years and then left to rest for a further 8 months after disgorging to attain the perfect maturity. The dosage is 8 g/l.

Tasting Notes

Bright, intense yellow flecked with green. Soft, even effervescence with long-lingering threads of bubbles. Enticing bouquet of pollen, delicately scented spring flowers, honeysuckle, lily of the valley, lemon tree and more concentrated, candied lemon. The nose evolves towards toasty notes, sugared almonds, wheat and cereals, characteristic of the finest Avize Chardonnays. The round and fruity attack gives way to a mineral freshness that is chalky yet also powdery and velvety. There is a hint of cold, humid chalk and a slightly drying sensation which enhances the delicate and well-integrated minerality.

Harvest Notes

2013 was characterized by a particularly late growing cycle. A seemingly endless winter was followed by a very cool, late spring. We had to wait until the start of July for flowering to begin — something we hadn't seen in Champagne for quite some time! Fortunately, summer was glorious with plenty of sunshine, record high temperatures and very low rainfall, ideal for the ripening of the Pinot Noirs and Chardonnays. The temperatures were cool for the October harvest and the resulting wines are elegant and fresh — the signs of a "classic" vintage.

TECHNICAL INFORMATION

Varietals: 100% Chardonnay

Dosage: 8 g/L