

MAISON FONDÉE EN 1776

**LOUIS ROEDERER**  
CHAMPAGNE

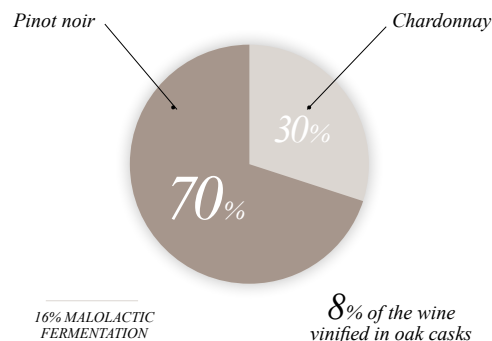
VINTAGE 2012

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2012 was one of the most challenging and complicated years ever experienced in Champagne. Yet difficult conditions often leads to great things... The low yields, due to the vagaries of weather, combined with continental conditions towards the end of the season, gave us unusual levels of maturity, resulting in rich, full-bodied and structured wines worthy of the greatest vintages in Champagne.

*Silky, soft  
and rich*

WINEMAKING



The cuvée Vintage 2012 was bottle-aged for 4 years before being left to rest for a further 6 months after disgorging in order to attain perfect maturity. The dosage is 9 g/l.

TASTING NOTES

Golden yellow with soft amber tints.

Very bright and gentle sparkle visible throughout the wine.

The subtle bouquet, on the first nose, opens out gradually to reveal spring-like notes of fresh citrus fruit (lemon tree rather than lemon fruit) combined with warm, almost smoky, mineral aromas, followed by notes of lightly toasted almonds, one of the signs of the ageing in oak *foudres*.

The wine is wide, energetic and with talc-like chalkiness initially, gently coating the palate. It is both soft and rich with a full-bodied, silky mouthfeel. The finish is long and persistent.

A veritable impression of classicism and gentleness is bolstered by a pleasant yet discreet acidity on the mid-palate which creates an impression of lightness and balances the wine's powerful structure.

The 2012 vintage displays the minerality of Pinot noirs grown in the Verzy and Verzenay vineyards, lying to the far north. In 2012, the domaine's powerful character was tempered by plenty of sun and softened by some exceptionally precise oak ageing.

