



MAISON FONDÉE EN 1776

LOUIS ROEDERER  
CHAMPAGNE

# BLANC DE BLANCS 2015

## VINTAGE

An extraordinary vintage which is also the year in which the Champagne region was recognised as a UNESCO World Heritage Site! 2015 followed the continental trend of that decade: a mild, wet winter and a hot, dry summer. The summer, hot and sunny, brought record-breaking temperatures and water stress. The second half of August brought some very welcome rain, giving the vines some much needed relief. Thanks to this fresh finish, the vines produced juicy, ripe and concentrated grapes. Our ambition for this vintage? To capture the concentration which is the hallmark of this spectacular vintage!

*A ripe, pure,  
perfectly honed and vertical  
Blanc de Blancs 2015:  
the quintessence of Avize chalk!*

## TASTING NOTES

Bright yellow hue with slightly green tints and bubbles that are soft, creamy, fine and delicate.

The bouquet is precise and mineral with notes of ripe citrus fruit and white, almost vanilla-like blossoms (pollen) and notes of freshly harvested wheat and almonds. The freshness of the bouquet comes through in the form of minty and iodised aromas (sea spray) which slowly evolve towards warmer notes of smoke, hot butter and toast.

The palate is creamy and soft yet concentrated on entry. The wine, underpinned by the delicate bubbles, unfolds majestically. It offers us the sensation of ripe, concentrated juice carried by an incredibly powdery texture with a distinctly saline finish. Oaky and smoky notes continue to draw out the wine, giving it extra length and concentration, an indication of its exceptional cellar-ageing potential. The finish is pure, refreshing and mouthwatering.



## PRODUCTION

**ORIGIN:** Vineyard of "La Côte"

**CRU:** Avize

**GRAPE VARIETY:**  
100% Chardonnay

**WINE IN OAK:** 16%

**MALOLACTIC FERMENTATION:** 0%

**DOSAGE:** 8g/l