



MAISON FONDÉE EN 1776

LOUIS ROEDERER CHAMPAGNE

VINTAGE 2016

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The 2016 vintage was characterised by particularly marked weather variations: spring was cool, wet and relatively late whereas summer was warm and dry with a heatwave in late August followed by dry and sunny weather over the harvest period which was highly beneficial to the ripening of the grapes. Our Pinot noirs thrived in these dry, sunny conditions and the heat has given them an intensely fruity character and silky smooth texture. The Chardonnays are just as outstanding although more chiselled and saline in character.

Harvests from 15 September to 1 October 2016.

This 2016 Vintage is a vibrant tribute to the Pinot noir from La Montagne.

Since the 2013 vintage, we have been striving to achieve this singular expression of the Verzy Pinot noirs originating from the first vines bought by Louis Roederer back in the mid-19th century.

TASTING NOTES

Shimmering golden hue with bright highlights.

Very fine, even and fast-flowing bubbles.

The gently toasted and powdery bouquet discloses a blend of ripe, sweet, juicy red fruit (Burlat cherry and redcurrant jam foam), candied, roasted citrus fruit, and dried nuts (hazelnuts) wrapped in soft roasted notes. After a short aeration, the wine reveals notes of a more mineral nature: warm, damp chalk and calcareous millstone heated by the sun.

The palate is complex, generous and kaleidoscopic. It commences with a juicy, creamy body in which the ripe fruit comes through again in the form of nectarine. It is like biting into the fruit! The creamy, silky bubbles dance lightly across the palate and tongue, drawing out and lengthening the creamy substance leaving a rich yet translucent imprint. We have the impression of completeness created by some mineral and textured elements, which are underpinned by spicy, oaky, powdery and almost camphorous notes. The finish is long, textured, saline and sapid.



PRODUCTION

ORIGIN:

Our "la Montagne" Estate

CRUS: Verzy, Chouilly

GRAPE VARIETIES:

68% Pinot noir
32% Chardonnay

WINE IN OAK: 33%

MALOLACTIC FERMENTATION: 5%

DOSAGE: 7g/l