

LOUIS ROEDERER + STARCK

BRUT NATURE BLANC 2018



VINTAGE

2018 was an exceptionally hot, dry and bountiful year - and remarkably healthy too. After an unusually wet winter, the spring was mild and stormy. The summer was particularly hot, dry and sunny, surpassing even the records set in 2003. The harvest was abundant and the grapes were in near-perfect health, resulting in elegant, fruity wines.

Harvest: 2 September 2018.

Charming, delicate and refined, Brut Nature 2018 takes the generous character of the year and turns it into a wave of fruity, saline freshness.



TASTING NOTES

Bright, brilliant pale yellow hue.

Clean, energetic and perfectly uniform streams of bubbles dispersed evenly throughout the glass, a result of the reduced viscosity due to the absence of sugar.

The bouquet is charming, delicate and refined with subtle toasted aromas of yellow fruits (mirabelle plum) and nuts (fresh almonds). It reveals a ripe, velvety and almost sunny character. With aeration, the aromatic freshness intensifies, disclosing aromas of red fruits (blackcurrant) along with sweet flowers (lilac). The bouquet is unmistakably shaped by the Pinot noirs and Meuniers.

On entry to the palate, the wine shows a vibrant energy lined with a velvety, soft and juicy texture. The fruit is bursting with ripeness and saline energy, generously enveloping the palate before quickly giving way to a fresh, vibrant and sapid expression. A wave of fruity, saline freshness seems to sweep across the palate, carried by a powdery, slightly drying and bitter finish.

This champagne is an absolute delight - fragrant and easy to drink, leaving an impression of great harmony and perfect balance (neither acidic nor sunny). This Brut Nature is fine and delicate, yet concentrated and dense and reveals an oily, limestone finish, almost evocative of "crushed seashells".



PRODUCTION

ORIGIN:

«La Rivière» vineyards

CRU:

Cumières

GRAPE VARIETIES:

55% Pinot noir

25% Meunier

20% Chardonnay

A touch of Pinot blanc

WINE IN OAK:

31%

MALOLACTIC FERMENTATION:

0%

DOSAGE:

0g/l

