



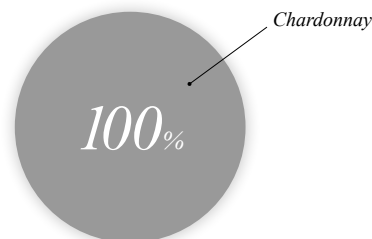
# BLANC DE BLANCS 2011

## VINTAGE

This cool, wet year paradoxically resulted in a historically early harvest for Louis Roederer. It was a 'reversed-season' with a warm, dry winter followed by almost summer-like weather throughout the spring. Summer got off to a cooler, more autumnal start and the cold, rainy weather continued until the end of August. Summer finally arrived in September, which enjoyed warm temperatures throughout the month. Maturation was outstanding, unexpectedly so given the mediocre weather conditions during the year. The 2011 vintage required patience as well as a rigorous sorting of the grapes at harvest time since (as was the case for the 2010 vintage), only the south-facing vines and those loaded with fewer clusters managed to reach satisfactory levels of ripeness.

## WINEMAKING

NO MALOLACTIC  
FERMENTATION



18% of the wine  
vinified in oak casks

The Blanc de Blancs 2011 cuvée was drawn off at low pressure in order to create a rounder and smoother effervescence. It was 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 9 g/l.



## TASTING NOTES

Bright clear hue with deep lemon-yellow and greenish tints.

The fine, even bubbles form tiny threads in the glass.

The nose is discreet and delicate, the most prominent notes being of orchard fruits such as apple and pear. After aeration, the apple aromas take on more caramelised scents of baked apple, tarte tatin and finely roasted hazelnut. The Chardonnay then develops a limestone character with mineral notes of hot stone, delicate spice, candied lemon, citrus, graphite, and even a hint of tobacco.

The wine is velvety on entry to the palate, with a soft, smooth texture which dominates the palate, coating it with a delicate yet concentrated mouthfeel. It then broadens to reveal a zesty yet mineral freshness. The wine continues to take shape on the palate showing density at first, followed by chocolatey, almost tannic, notes and then finally a slightly bitter freshness that lengthens the finish. The undeniably saline end-palate is underpinned by an interminable chalky freshness that makes your mouth water, refreshes the palate, and invites you to take another sip!

This Blanc de Blancs is more earthy than fruity and reveals a chiselled and taut palate with exceptional aromatic complexity and a delicate texture found only in the finest Avize limestone *terroirs*.

*Fresh, mineral  
and saline*