



MAISON FONDÉE EN 1776

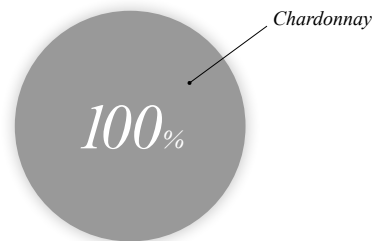
LOUIS ROEDERER
CHAMPAGNE

BLANC DE BLANCS 2013

VINTAGE

2013 was characterised by a particularly late growing cycle. A seemingly endless winter was followed by a very cool, late spring. We had to wait until the start of July for flowering to begin - something we hadn't seen in Champagne for quite some time! Fortunately, summer was glorious with plenty of sunshine, record high temperatures and very low rainfall, ideal for the ripening of the Pinot noirs and Chardonnays. The temperatures were cool for the October harvest and the resulting wines are elegant and fresh - the signs of a "classic" vintage.

WINEMAKING



NO MALOLACTIC
FERMENTATION

33% of the wine
vinified in oak casks

The Blanc de Blancs 2013 cuvée was drawn off at low pressure in order to create a rounder and smoother effervescence.
The dosage is 8 g/l.



TASTING NOTES

Bright, intense yellow flecked with green.

Soft, even effervescence with long-lingering threads of bubbles.

Enticing bouquet of pollen, delicately scented spring flowers, honeysuckle, lily of the valley, lemon tree and more concentrated, candied lemon. The nose evolves towards toasty notes, sugared almonds, wheat and cereals, characteristic of the finest Avize Chardonnays.

The round and fruity attack gives way to a mineral freshness that is chalky yet also powdery and velvety. There is a hint of cold, humid chalk and a slightly drying sensation which enhances the delicate and well-integrated minerality.

*Mineral, chalky
and powdery*

A simply delicious
Champagne owing
to its exceptional length
and concentration.