



MAISON FONDÉE EN 1776

LOUIS ROEDERER
CHAMPAGNE

BLANC DE BLANCS 2016

VINTAGE

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 Blanc de Blancs 2016 reveals the lovely hallmark signature of Avize's white soils, able to achieve that rare Chardonnay balance of energy, power and finesse. Delicious!

TASTING NOTES

Golden yellow hue with bright highlights.

Magnificent, soft and even bubbles.

Bouquet of white flowers (jasmine, orange blossom), citrus zest (lemon) and wheat complemented by an impression of iodine freshness, sea spray, sea breeze and powdered chalk. A few smoky notes and a reductive, calcareous quality, reminiscent of grilled almonds, emerge after aeration.

The palate is creamy and caressing, revealing softness and finesse; coated velvet-like textures that quickly give way to fresh, marine, powdery and concentrated sensations. One has the impression of biting into a ripe, juicy fruit bursting with a lingering and mouth-watering zesty freshness. The finish is smooth, saline and stretches out like a shaft of sunshine, luminous and drying yet never brittle.



PRODUCTION

ORIGIN: Our "La Côte" Estate

CRU: Avize

GRAPE VARIETY:
100% Chardonnay

WINE IN OAK: 28%

MALOLACTIC FERMENTATION: 0%

DOSAGE: 7g/l