



LOUIS ROEDERER BRUT NATURE VINTAGE - CUVÉE "PHILIPPE STARCK"

PRODUIT

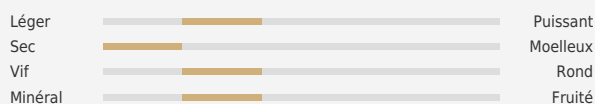
Presentation

The **Champagne Louis Roederer Brut Nature 2018** is the freest, most sincere expression of the Cumières terroir, created once again in collaboration with Philippe Starck. This sunny and generous vintage, marked by the exceptional maturity of the grapes, gives rise to a champagne without any dosage, vinified biodynamically, which combines density, freshness and energy. The blend — mainly Pinot Noir, accompanied by Chardonnay and a hint of Meunier — is made from remarkably pure juices, from plots cultivated with extreme precision. Brut Nature 2018 is not just a champagne, it's a vision: that of a naked, lively, vibrant wine.

Tasting Notes

To the eye, the color is luminous, a delicately silvery pale gold, enlivened by fine, lively bubbles. The nose is pure and intense, revealing aromas of ripe fruit (apple, pear, mirabelle plum), citrus zest, white flowers, and subtle chalky, saline notes. On the palate, the wine seduces with its perfect balance between the richness of the vintage and the mineral tension of its terroir. The body is ample and juicy, but carried by a vertical, almost electric energy, which extends into a long, vibrant, and deeply mineral finish. Brut Nature 2018 is a champagne of character, to be enjoyed with seafood, raw fish, or contemporary, precise and refined cuisine.

PROFIL GUSTATIF



NOTATIONS

The World's Most Admired
Champagne Brand : N°1

IDENTITÉ

Région viticole / Pays	Champagne / France
Type de vin	Blanc
Volume	0,75L
Degré d'alcool	12,5%
Potentiel de garde	15 ans
Cépages	Chardonnay, Pinot Meunier, Pinot Noir

