



LOUIS ROEDERER BRUT "BLANC DE BLANCS"

PRODUIT

Presentation

The *Champagne Louis Roederer Brut Blanc de Blancs 2017* embodies the purity and finesse of Chardonnay according to Louis Roederer. Coming exclusively from the great terroirs of the **Côte des Blancs**, notably **Avize** and **Le Mesnil-sur-Oger**, this champagne reflects rigorous plot selection and a deep commitment to sustainable viticulture. A true tribute to the chalky freshness of Champagne Chardonnay, this 100% Blanc de Blancs cuvée combines precision, minerality and elegance. A chiseled, vibrant champagne that seduces with its energy and integrity.

Tasting Notes

The color is pale and luminous, adorned with golden highlights and enlivened by a fine and dynamic effervescence. The nose opens with delicate notes of white flowers, lemon zest, fresh hazelnut, and flint. With aeration, more pastry-like aromas emerge, highlighting the complexity of the aging process. On the palate, the attack is lively and straightforward, then the wine blossoms into a silky, elegantly chalky texture, with perfectly integrated acidity. The long, saline finish expresses all the nobility of great terroir-grown Chardonnays. A Blanc de Blancs of great purity, both taut and refined.

Typical characteristics of the 2017 vintage

The year 2017 was marked by a contrasting climate in Champagne, with an early spring followed by uneven summer conditions. However, the terroirs of the Côte des Blancs, and in particular those cultivated biodynamically by Roederer, produced Chardonnays with **beautiful maturity** and **preserved natural acidity**, resulting in very expressive and refined wines. The 2017 Blanc de Blancs reflects this natural tension and mineral elegance typical of the great chalky soils. It is a straightforward, vibrant, and crystalline champagne, promising a beautiful development in the cellar.

PROFIL GUSTATIF

Léger		Puissant
Sec		Moelleux
Vif		Rond
Minéral		Fruité

IDENTITÉ

Région viticole / Pays	Champagne / France
Type de vin	Blanc
Volume	0,75L



NOTATIONS

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

Degré d'alcool	12,5%
Potentiel de garde	10 ans
Cépages	Chardonnay