



LOUIS ROEDERER BRUT "BLANC DE BLANCS"

PRODUIT

Presentation

The *Champagne Louis Roederer Brut Blanc de Blancs 2015* celebrates the noblest expression of Champagne Chardonnay, in a cuvée produced exclusively from the prestigious terroirs of **the Côte des Blancs**, mainly **Avize** and **Le Mesnil-sur-Oger**. A true terroir wine, this Blanc de Blancs demonstrates Maison Roederer's mastery of plot-by-plot viticulture and patient aging. 2015 was a radiant year, and this champagne expresses its generosity with grace, without ever losing its freshness or tension. A luminous cuvée, both ample and vibrant.

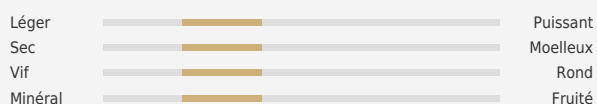
Tasting Notes

In the glass, the color is a brilliant pale gold, punctuated by a fine and steady effervescence. The nose is rich and elegant, blending notes of white flowers, candied citrus, dried fruit, and marzipan, all enhanced by a subtle hint of chalk and vanilla. On the palate, the attack is silky, almost creamy, with a beautiful fullness. The wine then develops a lively freshness and a taut minerality that perfectly balance the maturity of the vintage. The finish is pure, long, saline, and beautifully vertical. A complete, generous, and precise Blanc de Blancs.

Typical characteristics of the 2015 vintage

The year 2015 was marked by a **hot and dry summer**, favoring excellent grape ripening. The Chardonnays of the Côte des Blancs have benefited from these ideal conditions to develop **a beautiful concentration and natural roundness**, while retaining **sufficient acidity** to guarantee balance and aging potential. At Louis Roederer, this solar richness is perfectly tamed thanks to controlled vinification and the mineral expression of the great chalky terroirs. The 2015 Blanc de Blancs thus embodies a more generous and enveloping style, while retaining the ethereal elegance specific to the great Chardonnay vintages.

PROFIL GUSTATIF



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