

Camille

- H O M M A G E -

LOUIS ROEDERER

VOLIBARTS

2022

VINTAGE

The 2022 vintage brought us record sunshine, with the sunniest July since 1959 and no fewer than five high-temperature peaks between spring and summer. It was a “dry” growing season overall, because, although drought was at the forefront of everyone's minds, we must not forget the replenishing thunderstorms in June, rare but invaluable oceanic influxes that ensured the vines never suffered from a lack of water. And lastly, we had the “final gift” in the form of some mid-August rain that came at just the right time to bring about exceptional ripening!

Harvest from 29 August to 13 September 2022

The unmistakable freshness of the Champagne region shines through, complemented by tasty, savoury tannins with a pleasing grainy texture.

TASTING NOTES

Golden yellow hue.

Powerful, complex bouquet of yellow fruit (mirabelle plum), sweet white flowers (honeysuckle), finely toasted hazelnuts, and a hint of honey towards the end. The fruit is deep and concentrated, but finely drawn out by some powdery notes of damp chalk. After some aeration, the aromatic power grows to a crescendo as the notes of harvest and baked apples intensify.

Concentrated, broad yet delicate palate. Juicy sweetness on entry that stretches out, carried by a sensation of dryness, of a cold, saline freshness that draws out the wine's body.



PRODUCTION

CRU: Le Mesnil-sur-Oger

LIEU-DIT: Volibarts

SURFACE AREA: 0.546 hectares

YEAR OF PLANTING: 1997

WINEGROWING: Organic

GRAPE VARIETY: 100% Chardonnay

HARVEST: 06/09/2022

MACERATION:

1/3 pre-fermentation maceration

ALCOHOL CONTENT: 13,9%

AGEING: 16 months on the full lees

42% new barrels

44% sandstone tanks

14% wine barrels previously used for 1 fill

BOTTLING: 06/03/2024