

Louis
ROEDERER
ET
Philippe
STARCK

BRUT NATURE
2015

VINTAGE

An extraordinary vintage which is also the year in which the Champagne region was recognised as a UNESCO World Heritage Site! 2015 followed the continental trend of that decade: a mild, wet winter and a hot, dry summer. The summer, hot and sunny, brought record-breaking temperatures and water stress. The second half of August brought some very welcome rain, giving the vines some much needed relief. Thanks to this fresh finish, the vines produced juicy, ripe and concentrated grapes. Our ambition for this vintage? To capture the concentration which is the hallmark of this spectacular vintage!

*The Nature 2015 is an intense
and perfectly honed wine.
It is very expressive yet also
minimalist, pure, fresh
and elegant.*

TASTING NOTES

Yellow hue with shimmering highlights and an even flow of lively bubbles.

The bouquet is pure, elegant, vertical, rich and concentrated. Nuances of ripe fruit combined with exceptional finesse: fine, delicate citrus peel (lemon, orange) and vanilla (Madagascar bourbon vanilla) along with warmer notes of baked apple and Tarte Tatin that gradually give way to aromas of nougat.

The palate offers a marked and singular contrast: it is very expressionist thanks to the broad, juicy, almost sensual texture of the Cumières clay soils in a sunny year, yet distinctly minimalist due to a fresh, pure, mineral and mouthwatering backbone associated with its zero dosage. Ripe citrus fruit combines with warm stone notes further accentuating the mouthwatering, umami sensation. The finish is light, energetic and ethereal.



PRODUCTION

ORIGIN:

“La Rivière” vineyards

CRU:

Cumières

GRAPE VARIETIES:

Field blend:

46% Chardonnay
37% Pinot noir
17% Meunier

WINE IN OAK: 23%

MALOLACTIC FERMENTATION: 0%

DOSAGE: 0g/l