

Louis
ROEDERER
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PHILIPPE
STARCK

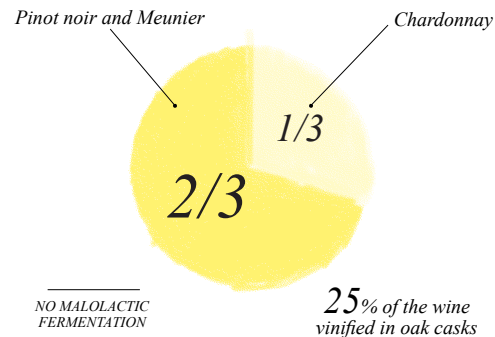
BRUT NATURE 2009

VINTAGE

A continental, sunny year with a real winter that was very cold and dry followed by a glorious sun-filled summer and almost no rain in August and September. All this meant traditional vine growth, excellent health and remarkable grape ripeness for the production of dense, fruity and delicious wines. 2009 is an obvious addition to the select group of brilliant and accomplished Champagne vintages with a light, sunny character.

*Creamy, delicate
and modern*

WINEMAKING



The grapes are grown exclusively in the Côteaux de Cumières.

Brut Nature 2009 is aged for 5 years in the cellars and left for a minimum of 6 months after disgorging to attain the perfect maturity.

No dosage.



The second opus of our Brut Nature is the perfect representation of a modern, ripe and ready-to-drink champagne with a fresh, pure, almost abstract style and remarkable precision.

TASTING NOTES

Yellow in colour with glints of light amber.

Discreet and extremely fine bubbles.

Intense bouquet combining sweet flowers (honeysuckle, broom), yellow fruits (peach) and lightly roasted dried nuts (hazelnut). Evolves towards spicy and citrus notes with a hint of Sancho pepper as well as soft, sweet, ripe notes of chestnut cream.

Ample and light on entry to the palate. Ample, thanks to its sweet, creamy, almost spherical texture that seductively wraps around the mouth, coating the palate; light, due to its elegant, saline freshness that «stretches» the wine giving it a smooth, delicate and airy mouthfeel. You will not fail to be charmed by its juicy aromas of sun-drenched fruit that gently caress the palate. An elegant bitterness combined with zesty, spicy and delicate oaky notes linger on the finish.

