

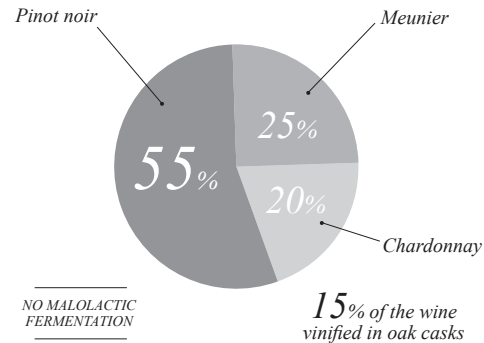
Louis
ROEDERER
ET
PHILIPPE
STARCK

BRUT NATURE 2012

VINTAGE

2012 was one of the most challenging and complicated years ever experienced in Champagne. However, difficult conditions often lead to great things... The low yields, due to the unpredictable weather, combined with continental conditions towards the end of the season, gave us unusual levels of maturity, resulting in rich, full-bodied and structured wines worthy of the greatest vintages in Champagne.

WINEMAKING



The grapes are grown exclusively in the Coteaux de Cumières.
Zero dosage.

*Crystalline, juicy
and pure*



TASTING NOTES

Golden yellow hue flecked with green.

Delicate, compact, gentle bubbles.

Intense aromas of juicy, ripe fruit such as vineyard peach and candied lemon combined with toasty notes and hazelnut. The ripeness of the fruit is revealed through the aromas of baked apples, tarte tatin, caramelized spices and a hint of fresh wood and benzoin.

The attack is juicy and textural. The gentle, velvety smooth effervescence coats the palate before giving way to an intense, saline freshness. This delicious combination gives the wine a lovely intensity further enhanced by excellent freshness and a pleasant hint of bitterness. This intensity overrides the juicy, rounded body and gives way to a clean, direct and remarkably pure finish.

Intense and energetic contrast between the ripeness of the fruit and the delectable freshness, with no oxidative aromas. Is the zero dosage undetectable?