



## **LOUIS ROEDERER BRUT BLANC DE BLANCS 2004**

STEVE TANZER'S REVIEW Josh Reynolds, November 2010

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92 Points

Bright yellow. Mineral-accented aromas of lemon, orange peel, jasmine and chamomile, with a touch of pear skin adding depth. Juicy citrus flavors show a silky quality, with spice and floral notes adding complexity. Gains flesh and sweetness with air and finishes with excellent clarity, cut and chalky persistence. This is balanced to age.

WINE SPECTATOR, USA 15 December 2010

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90 Points

A firm Champagne, displaying a floral quality to the biscuit, pear and light spice notes. This shows fine balance and good drive to the acidity, straight through to the delicate finish. Drink now through 2012.

WINE & SPIRITS, AUS November 2010

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95 Points

This is pure, essential Champagne, limestone rock captured in piqued form. Its pale, fragrant citrus flavors are sleek and generous, etched into a stony structure that supports them completely with any overt acidity or tannin. All that's perceptible is the wine. Age this to let the flavor detail develop or enjoy it now for the beauty of its youth.