

VINTAGE 2003



HARVESTING:

An exceptionally chaotic year with periods of extreme heat followed by periods of intense cold. There was first cold with very late aggressive spring frosts on the main vineyards (and particularly the whites) which resulted in a harvest loss of 50 to 80%. Then there was the August 2003 heat wave with record temperatures in the Champagne region (42°C) resulting in a loss of up to 50% of harvest due to withering. The unusual conditions ripened the grapes rapidly bringing strong concentrations of sugar and very healthy fruit. Harvesting started on the 21 August, the earliest recorded harvest date since 1893 or 1822.

PRODUCTION:

Fascinated by the diversity of aromatic expression of the Pinot noir grape in Champagne, Louis Roederer decided to elaborate his Vintage Brut on the structure and power of the Pinot noirs of the Montagne de Reims, where the north-northeast facing vines are slower to ripen and give often rough and closed wines at the start of maturation, the personality of which becomes remarkably more refined and intense under the effects of oak barrels and time. In 1850, he decided to buy more than 15 has of prime Verzenay vineyards so as to control the combination of the grapes for this wine.

STYLE:

Refined and assertive, robust and rich.

ELABORATION:

70% Pinot noir - 30% Chardonnay - 30% of the wine is matured in oak casks with weekly batonnage. No malolactic fermentation. Vintage Brut is matured for at least 4 years in the cellars and rested for 6 months after disgorgement to finish it perfectly. Dosage of between 8 and 10 g/l is adapted to each vintage.

TASTING NOTES:

«An intense and powerful wine demonstrating great aromatic evolution. It is a real cocktail of dried fruits, spices and ripe fruits. There are also slightly chocolaty biscuit notes, with toasted undertones. The texture is full, generous and warm. Due to the ripeness of this year of heat, on the palate, the wine is rich, dense and structured with great length and elegance.»

Jean-Baptiste Lécaillon

THE PERFECT ACCOMPANIMENT:

Pasta or rice with a porcini and Parmesan cream and veal sweetmeats
Albufera chicken