

# BLANC DE BLANCS 2004



## HARVESTING:

A classic, generous year, offering both quantity and quality! Whilst not achieving the perfection of the ideal 2002 vintage, 2004 can be characterised as having the same type of climate: globally cool temperatures without any extremes throughout the season; a significant lack of rain (roughly 30% down) during the vegetative cycle in spite of a particularly cool, wet August; fortunately, this was followed by a dry, sunny September, perfecting the ripening of the grapes in a fairly spectacular way. At Louis Roederer, thanks to very hard work in our vineyards, on September 20 the grapes had reached a very good “vintage” balance, combining freshness and ripeness in spite of slightly high yields at times.

## PRODUCTION:

Louis Roederer’s familiarity with the terroirs dates back to 1776, practising separate wine-making processes and controlling the production of bubbles. At the heart of the Côte des Blancs vineyards, where Chardonnay expresses itself with so much finesse and subtlety on limestone soils, Louis Roederer selected two exceptional grands crus (Le Mesnil sur Oger and Avize) whose distinctive and complementary characteristics allow intense wines to be produced, expressing both finesse and rich aromas. This elegant, racy cuvée, quickly became the favourite wine of the Roederer family for major family events.

## STYLE:

Assertive, always harmonious, silky, winy and subtle.

## ELABORATION:

100% Chardonnay - 15 - 20% wines aged in oak barrels with weekly batonnage - No malolactic fermentation. The Blanc de Blancs cuvée is drawn at low pressure for a rounder, fuller sparkle. It is matured for an average of 5 years in cellars and also left for 6 months after disgorging to perfect its maturity. The dosage is fine-tuned for each vintage to between 8 and 10 g/l.

## TASTING NOTES:

«Very shiny golden colour, with green tints. Fine regular bubbles. Delicate, young, springlike bouquet, focusing on floral aromas (hawthorn), fresh white fruit (pear, fruit amandine) and citrus (candied lemon) with a few hints of roasted almonds. On the palate there is first of all a soft, full, creamy sensation which moves on quickly to a strong, lively, almost «chalky» taste - the hallmark of great Mesnil, Avize and Cramant chardonnays. In the middle, it perfectly incorporates the full ripeness of fruit (white peach), meatiness, wininess and freshness, in a well-balanced whole which is seductive and sensually gentle. The long-lasting taste is emphasised by the acidity, which although present is completely enveloped by the density and sweetness of the wine. This is a blanc de blancs which is made to last, but which already has a well-established seductiveness!». *Jean-Baptiste Lécaillon*