



Reviews & Accolades

LOUIS ROEDERER BRUT VINTAGE 2003

WINE NEWS, USA 8 December 2008

93 Points

Light pear hue; Persistent bead. Sweet nose of peach and light mineral fragrances. Foamy and creamy on entry with spicy nuances, bread dough and brioche flavors. Nice touch of sweetness and tart white grapefruit notes frame a focused close.

WINE ENTHUSIAST, USA 1 December 2008

93 Points

What a creamy Champagne, its mousse bursting around the mouth. Impressively, all this creaminess is well balanced by full, dry fruits, flavors of pear and fresh bread and finished crisp apples. This is not a wine for aging, but it is ready to go with any meal now.

THE WINE ADVOCATE, USA Antonio Galloni, 31 December 2008

91 Points

The 2003 Brut offers tons of harmony in a generous, inviting style. The ripe pear fruit is particularly succulent, but the wine also possesses more than enough minerality to provide balance. This medium-bodied wine closes with a long, clean finish that invites a second taste. It is a very strong 2003. The 2003 Brut is 70% Pinot Noir from Montagne de Reims and Verzenay, plus 30% chardonnay from Mesnil, Avize and Oger.

WINE & SPIRITS, USA December 2008

95 Points

It's hard to imagine a better outcome of the 2003 vintage, captured here in summery peach flavors, a bright wine dripping with ripe fruit. And it's even more difficult to understand how all that peach flavor is held in equilibrium, how the length of flavor is stony rather than fat. Energized by an undercurrent of acidity, this is a compelling wine to enjoy in the sunniness of its youth.



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WINE & SPIRITS, AUSTRALIA November 2010

93 Points

The quality of Roederer's viticulture shows in the freshness of this 2003, capturing the generosity of the vintage without superripeness. It's lively and firm, soft to the touch, with a flash of acidity that its red fruit flavours and lends it a warm glow. Open a bottle this Thanksgiving.