



## LOUIS ROEDERER BRUT VINTAGE 2004

WINE SPECTATOR, USA 15 November 2009

---

90 Points

Crisp and green, in a grassy, verdant way. Shows plenty of lime, orange peel and apple notes, with a touch of fresh-cut grass or chive. Balanced and elegant, with a subtle length. Drink now through 2018.

WINE ADVOCATE 23 December 2009

---

90 Points

The 2004 Brut emerges from the glass with attractive layers of fruit that come together in a gorgeous expression of perfumed fruit. This silky, textured and totally finessed Champagne is another impeccable wine from Roederer. The 2004 growing season was long and yields were higher than normal, yet Roederer has achieved a wonderful balance in this wine. The 2004 Brut was made from the estate's north-facing vineyards and 40% of the wine was aged in oak. This is Lot L032125A00017, disgorged in December, 2008. Anticipated maturity: 2010-2016. This is another set of exceptional new releases from Roederer, one of the very few of the larger houses that captures the full potential of Champagne as an art of blended wine. Jean-Baptiste Lecaillon and his team have done a marvelous job with these Champagnes.

WINE & SPIRITS, USA December 2009

---

93 Points

The bold fruit flavors make this a wine of primary colors for now, from peach to kiwi, grapefruit and strawberry. The fruit is fragrant and lush while the wine's acidity keeps it mouthwatering and completely dry. A zesty Champagne that's built to age, tame it with food if you open it now – roast salmon with chanterelles and cream would contrast well.