

CARTE BLANCHE

DEMI - SEC



PRODUCTION:

The upheavals of the start of the twentieth century—in particular the First World War that destroyed more than half of the Louis Roederer estate—led Léon Olry Roederer to reconstruct his vineyard. He decided to buy in grapes to ensure continuity during the period of crisis. In doing so, he created a wine of several vintages with a constant taste whatever the year of harvesting.

STYLE:

Rich, creamy and full, balanced with fine acidity.

ELABORATION:

40% Pinot noir - 40% Chardonnay - 20% Pinot Meunier - 5% of wines are matured in oak casks with weekly batonnage - 10% of reserve wines are matured in casks – Partial malolactic fermentation. Carte Blanche uses all 3 Champagne grape varieties from more than 40 different plots. The wine is an assemblage of 6 years of harvesting, a part of which comes from the Louis Roederer reserve wine collection, matured in oak casks for several years. It is matured for 3 years in the cellar and rested for 6 months after disgorgement to perfect maturity.

Sugar level : **38g/l**

TASTING NOTES:

«Carte Blanche offers intense floral tones (honey) and notes of ripe sweet fruits (caramelised apple), and warm sugar almonds (frangipane). Dosage adds a rich, creamy texture with great length but without being heavy. The freshness of the wine supports this length bringing a well-balanced and highly persistent wine.»

Jean-Baptiste Lécaillon