

VINTAGE 2004



HARVESTING:

A classic, generous year, bringing both quantity and quality. While 2004 never reached the same heights of perfection as 2002, it followed the same climatic trend: cool, moderate temperatures throughout the season; and a considerably reduced rainfall (by about 30%) during the growing cycle, which, despite a particularly cold and rainy month of August, was fortunately followed by a dry and sunny September, ripening the grapes off impressively. The Louis Roederer vineyards worked intensively in this period and from 20 September the grapes had attained a “vintage” balance, combining maturity and freshness despite the sometimes high yields.

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:

Golden tones with light amber highlights, typical of the Pinot Noir. Exuberant mousse with a lively stream of bubbles.

Subtle, nutty-citrus nose - scents of orange and hazelnuts punctuated by those warm, fruity notes typical of predominantly wood-aged Pinot Noir. Swirling the glass releases a flurry of richer, riper fragrances: crystallized fruit, baked apples, toast, Tarte Tatin and caramel.

The palate is characteristically vintage Roederer: deep and full on first attack, showing rich, rounded vinosity but with all the refined sweetness, acidity and tight-knit texture of Pinot Noir fruit from the Verzenay vineyard. Perfectly integrated overall, with an elegant, almost feminine feel and flavours that evolve towards the sweet, palate-caressing texture of candied fruit, marzipan, toast, white chocolate and caramel.

A classic vintage Brut: all the traditional flavours of Champagne expressed with a refinement, precision, purity and harmony that is quintessentially Roederer.