

LOUIS ROEDERER CHAMPAGNE + BRUT NATURE 2006

THE STORY

It all began in 2003... this exceptionally sunny year, which was problematic for our northern vineyards, revealed—for the first time—certain vineyards with remarkable potential in the heart of the historic Champagne hillsides on the Louis Roederer estate.

THIS IS ABOUT THE REDISCOVERY OF A UNIQUE ESTATE... A VINEYARD CHOSEN BY THE SEVENTH GENERATION OF LOUIS ROEDERER!

Located in the heart of the calcareous clay soil hillsides of Cumières and Hautvillers, which are rich in hard, coarse sandstone, this ensemble of parcels had no difficulty in resisting the heat and drought in the summer of 2003. Better still, the vineyards produced aromatic, intense, and balanced grapes. The resulting wines, which were vinified separately, parcel by parcel, are characterised by an optimal aromatic maturity, a creamy texture, and a vibrant freshness.

A convergence of several unusual factors produced the dense, almost astringent wines with an incredible freshness: moderate yields, a quick harvest, less racking due to the hot temperatures during the summer harvest in 2003, and an absence of chaptalization and malolactic fermentation, combined with fermentation uniquely in wooden casks.

This encouraged us to carry out a series of bottling trials. The wines were fine-tuned in 2003, 2004, and 2005, which culminated in the selection of the 2006 vintage.

A COLLABORATION

The collaboration between Frédéric Rouzaud and Philippe Starck encouraged us to be innovative, stimulating our creativity to such an extent that we pushed the whole process even further: the wine was developed through discussions, words that conjure up images, ideas, concepts... in a quest for the ideal champagne!



Translating these discussions and words into the reality of grape cultivation and the development of the wine was a fundamental step in creating this cuvée, which continues to evolve quite naturally in complete freedom as part of a process of contemporary creation... in a perpetual quest for perfection!

Brut Nature 2006 embodies three vital concepts:

– Authenticity and Truth

are emphasised by the distinctiveness of a producer's wine, resulting in an unusual and summery vintage, from a unique soil—clay and stony—characterised by optimal maturity;

– Abstraction

is a difficult notion to translate into technical reality, but we aim to refine and simplify our processes in various ways: harvesting the estate's vineyards on the same day; blending all the grapes directly on the press; removing minimal sludge and encouraging spontaneous fermentation; avoiding chaptalization; ensuring that 100% of the fermentation process occurs in wooden tanks; allowing the wines to age over a long period, without racking (*soutirage*), and ensuring they are produced in accordance with biodynamic rhythms.

– Elegance

is reflected in the quest for optimal purity through a balanced proportion of around 2/3 Pinot noir and 1/3 Chardonnay, an absence of malolactic fermentation, a soft and sensual effervescence, and no *dosage*.

AN EXPERIENCE

How could one describe the Brut Nature 2006 experience? It defies words!

The golden and deep yellow hue sparkles with luminous highlights as the bubbles rise. The bouquet is intense and precise, and notes of spring flowers, Williams pear, and citrus peel gradually emerge. Aeration produces a crescendo of aromas consisting of dried fruits (lightly grilled hazelnuts), a warm-stone character, smoky flavours, and cocoa beans.

In the mouth, the wine is impressive: the palate is a rich array of flavours, youthful energy, and dynamism, with a wonderful blend and juxtaposition of acids, salinity, stones, fruit, and a creamy texture; wave after wave of sensations produce an impression of sudden acceleration, followed by serenity and elation; the mineral freshness returns with renewed intensity, before receding, and finally merging into an elegant velvety texture. This is followed by hints of bitterness and slight astringency, which introduce an element of gastronomy and vinosity—nonetheless, elegance and purity remain the predominant characteristics.

