

MAISON FONDÉE EN 1776
LOUIS ROEDERER
CHAMPAGNE

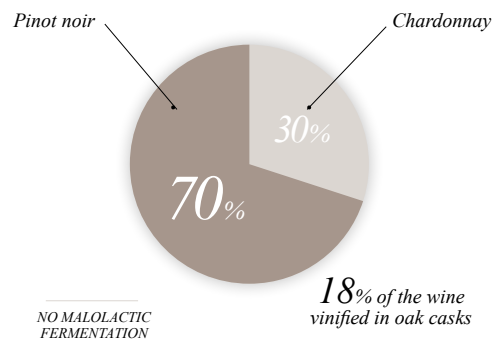
VINTAGE 2009

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A continental, sunny year with a real winter that was very cold and dry followed by a glorious sun-filled summer and almost no rain in August and September. All this meant traditional vine growth, excellent health and remarkable grape ripeness for the production of dense, fruity and delicious wines. 2009 is an obvious addition to the select group of brilliant and accomplished Champagne vintages with a light, sunny character.

*Complexity, deliciousness
and salty freshness*

WINEMAKING



The wine is aged for 4 years in the cellars and left for a minimum of 6 months after disgorging to attain the perfect maturity.

The dosage is 9 g/l.



TASTING NOTES

Champagne gold colour with slightly copper tints.

Energetic and dazzling effervescence.

A ravishing bouquet: complex, generous and deep, dominated by red fruits (raspberry) and orchard fruits (nectarines, golden plums), a certain smokiness (hazelnuts and toasted almonds) and a hint of sun-warmed pebbles.

The immediate impression is velvety, creamy and elegant on the palate with a mineral freshness and vertical structure very typical of Pinots noirs from Verzenay. A deep, robust and complex juice where the fruit's sun-drenched richness is counterbalanced by the salty freshness of the terroir.

The ageing potential for this fabulous year 2009 is very high.

The balance is perfect between
freshness and tastiness, extended
by an elegant and spicy finish over
an appealing bitterness.

