

M

*Cru: Dizey
Lieu-Dit: Mithon*

Camille
— H O M M A G E[®] —

COTEAUX CHAMPENOIS

DS

*Cru: Le Memil-sur-Oger
Lieu-Dit: Les Volibarts*

“This collection is the continuation of a quest for an expressionist interpretation

of the Champagne terroirs first initiated by Camille Olry-Roederer.

It is a tribute to the bold spirit of this remarkable woman who left her mark on our Champagne House.”

—
Jean-Baptiste Lécaillon, Cellar Master



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*Camille,
a bold
spirit*



Camille Olry-Roederer was a level-headed woman with a generous spirit. She was also playful and inventive.

She brought Maison Louis Roederer into the modern world and secured her place in its history.

This resourceful widow was at the helm of Louis Roederer from 1932 to 1975, during which time she successfully steered the company through all the major events of the time. Camille, the widow of Léon Olry-Roederer, gave new energy and direction to the Champagne House and was its most brilliant ambassador. Exuberant and eccentric, yet invariably elegant and refined, she created a circle of wine lovers dedicated to Roederer champagnes. She enjoyed inviting her most loyal customers to dine with her, not only to unveil her latest champagnes but to surprise them... playing with codes and conventions, she used to serve the multi-vintage brut at the aperitif and some still wines from Roederer's finest vineyards with the meal. Her guests were amazed by these still wines from Avize or Cumières, and Camille was delighted to have found an original way to showcase Roederer's quality and success.

With wines from the finest Champagne terroirs, a collection of crus that her husband Léon had shrewdly acquired after the phylloxera crisis, Camille had many strong cards up her sleeve. These exceptional plots in Aÿ, Avize, Cramant, Le Mesnil-sur-Oger, Oger, Mareuil-sur-Aÿ, Dizy and Cumières are the treasure troves and foundation of Louis Roederer's unique style. Their still red and white wines are an authentic expression of the many nuances of a terroir so dear to Camille.

It was also thanks to Camille's bravery and vision that Louis Roederer was able to reclaim the prestige it still enjoys today. Camille fought tirelessly for the Champagne House's survival, showing courage and remarkable determination. She formed around her a close-knit circle of people who were ready to follow in her visionary footsteps. With the end of the war, the Champagne House's finances recovered, and the orders came flooding in. It was therefore a vibrant Champagne House that re-emerged in the early 1950s, ready to embark on a new and prosperous journey.





WINES OF TRIBUTE

Frédéric Rouzaud, CEO and seventh-generation family member at the helm of the Champagne House, wanted to pay homage to the great-grandmother whose bold character he had so admired. He therefore decided to dedicate this collection of single-vineyard still wines to Camille, thereby perpetuating the Champagne House's inventive spirit. These still wines are produced exclusively from organically grown grapes and - in keeping with the spirit of great Champagne vintages - only in years when the fruit reaches perfect maturity. Each wine expresses a distinct climat, revealing the subtle nuances of its soil and exposure: Charmont (Mareuil-sur-Aÿ, Pinot noir), Milnon (Dizy, Pinot noir) and Les Volibarts (Mesnil-sur-Ogier, Chardonnay).

Innovation, vision and progress are Roederer's core values. These values have always been at the heart of the Champagne House's ethos and have been handed down from generation to generation. It was this vision and approach that guided Camille Olry-Roederer, which is why we wish to pay tribute to her and celebrate her hard work and commitment through these wines.

*“Our vision is by no means short-term.
It is one of a heritage that must be kept alive
through independence, creativity and freedom,”*
explains Frédéric Rouzaud.

These wines are simply a milestone on our journey, a marker of our pioneering spirit.





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*Immersed
in the
living world*

MAN AND NATURE: A CO-CREATION

Respect for the living world and wonder at Nature are powerful sources of inspiration for us. We have been practising “family” viticulture, one that is as natural and as kind to the land as possible, for over 20 years.

“WORKING HAND-IN-HAND WITH NATURE” INVOLVES OBSERVING THE NATURAL WORLD, TAKING THE TIME TO UNDERSTAND AND HARNESS IT, FOLLOWING EVERY BEAT OF ITS HEART.

Caring for the land means letting it breathe, nurturing it through gentle practices and composting, encouraging biodiversity, and creating a balanced ecosystem in which hedgerows, low stone walls, fruit trees, and wildlife all play a part.



This alternative approach to viticulture in the Louis Roederer vineyards allows each terroir to follow its true calling. Gentle pruning, biodynamic composts, the preservation of a living soil rich in organic content, and plant cover between the vineyard rows - every action is inspired by permaculture and carried out with a long-term vision and profound respect for the vine and its environment, strengthening the resilience and identity of each ecosystem.



“We are constantly amazed by the magic of Nature, and we strive to serve Nature as best we can in order to incorporate a little bit of its magic in our Wines,”

explains Frédéric Rouzaud.

“Our mission is to take part in this choreography between Man and Nature in order to reveal the great Champagne terroirs.”

On this foundation of patience and respect, we craft wines with a unique identity, the result of a long process of observation and experimentation. It is the harmony that unites Man and Nature, a co-creation that leads us to endlessly explore new directions.

This, therefore, was how the “Hommage à Camille” collection came to be. It is a collection that shows the Champagne terroirs in a new light.

A VIRTUOUS EXPERIMENTAL PATH



This new collection is the result of a twofold motion: a glance backwards, to the past, in homage to our ancestor Camille and a gesture to the future, to that which Nature offers us and which we receive in order to render it even more beautiful. By working closely with the vines, using solar viticulture and bespoke vinification, we are able to uncover a new dimension hidden in our Champagne terroirs.

WE ALSO WANTED TO SURPRISE AND INNOVATE, TO CONSIDER THE TERROIR IN ITS ENTIRETY, ISOLATING EACH SITE IN TURN TO OBSERVE IT FROM EVERY ANGLE.



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Lieux-dits

MILNON



Cru: *Dizy*

Lieu-Dit: *Milnon*

Surface area: *0,29 hectares*

A new interpretation of one of our Champagne *climats*, this single-vineyard wine is part of a collection of cuvées paying tribute to Camille, a remarkable woman whose bold spirit continues to guide the innovative vision of the Louis Roederer Champagne House in its quest for authenticity.

This new single-vineyard Pinot Noir comes from a cooler climate than Charmont, another Pinot Noir plot in Mareuil-sur-Aÿ, and was chosen for its slower ripening, sometimes up to ten days longer.

estate, and is produced from organically grown grapes. It tells the story of our pursuit for taste, shaped by dedication, sustainable winegrowing, bespoke vinification and the magic of time.

THIS WINE OF PRECISION AND PLACE REFLECTS HOW CLOSELY OUR PRACTICES ARE ATTUNED TO THE REQUIREMENTS OF THIS VINEYARD, AND IS ALWAYS A SOURCE OF WONDER, EMOTION AND IMAGINATION.





ANOTHER EXPRESSION OF THE TERROIR

Expressing all the power of the Dizy terroir, the Milnon *lieu-dit* reveals a new identity for our Côteaux Champenois in an intense, concentrated Pinot noir.

Located to the west of the village of Aÿ, this 0.29-hectare, southeast-facing vineyard is planted with massal selections on deep brown calcareous marl soils and benefits from a fairly cool climate. Its late harvests and low yields make it particularly difficult to cultivate, but it is precisely this hard work and a willingness to take risks that enable us to bring out the essential character of this lieu-dit - great depth of fruit and remarkable concentration, infused with a subtle vegetal freshness.

First produced in 2022, this powerful, concentrated wine boasts a pronounced mineral signature and reflects the exceptional maturity of the vintage. It expresses an earthy power combined with integrity and energy - a Pinot noir with a strong identity, firm structure and delicious flavours, destined for long ageing.

AN IDENTITY UNMISTAKABLY ROOTED IN CHAMPAGNE

In keeping with the spirit of our Camille single-vineyard wines, the grapes are carefully sorted at harvest time. Bunches whose stems are considered “riper” are left “whole” for maceration, while the larger bunches are destemmed to avoid vegetal notes.

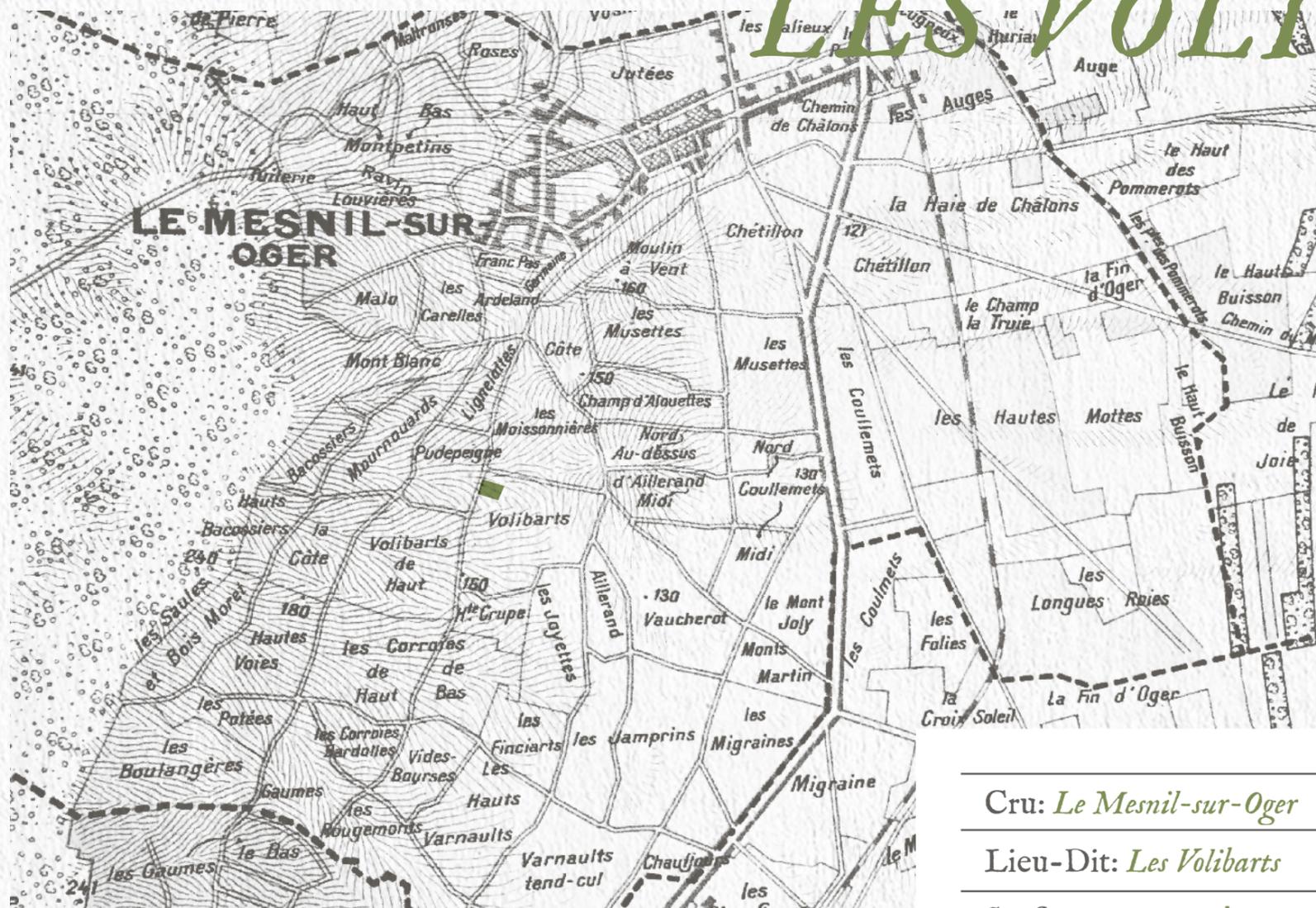
After a night in cold storage, the grapes are transferred to the vats, where they gently infuse during fermentation. Extraction takes place only at the end of fermentation, through gentle, carefully measured punching-down or pumping-over operations, guided by daily tastings. After three weeks of maceration, the wines are transferred to French oak barrels, where they continue to refine and harmonise for just over a year, before being “harmonised” en masse in vats for a further six months.

This intense and fragrant Pinot noir with a strong mineral signature opens with notes of smoke, liquorice and tobacco. These are followed by lovely concentrated black fruit with subtle sappy notes from the whole-bunch maceration. The palate is firm and energetic, showing great concentration with a pronounced mineral freshness and a richly flavoured texture, clearly built for long ageing.





LES VOLIBARTS



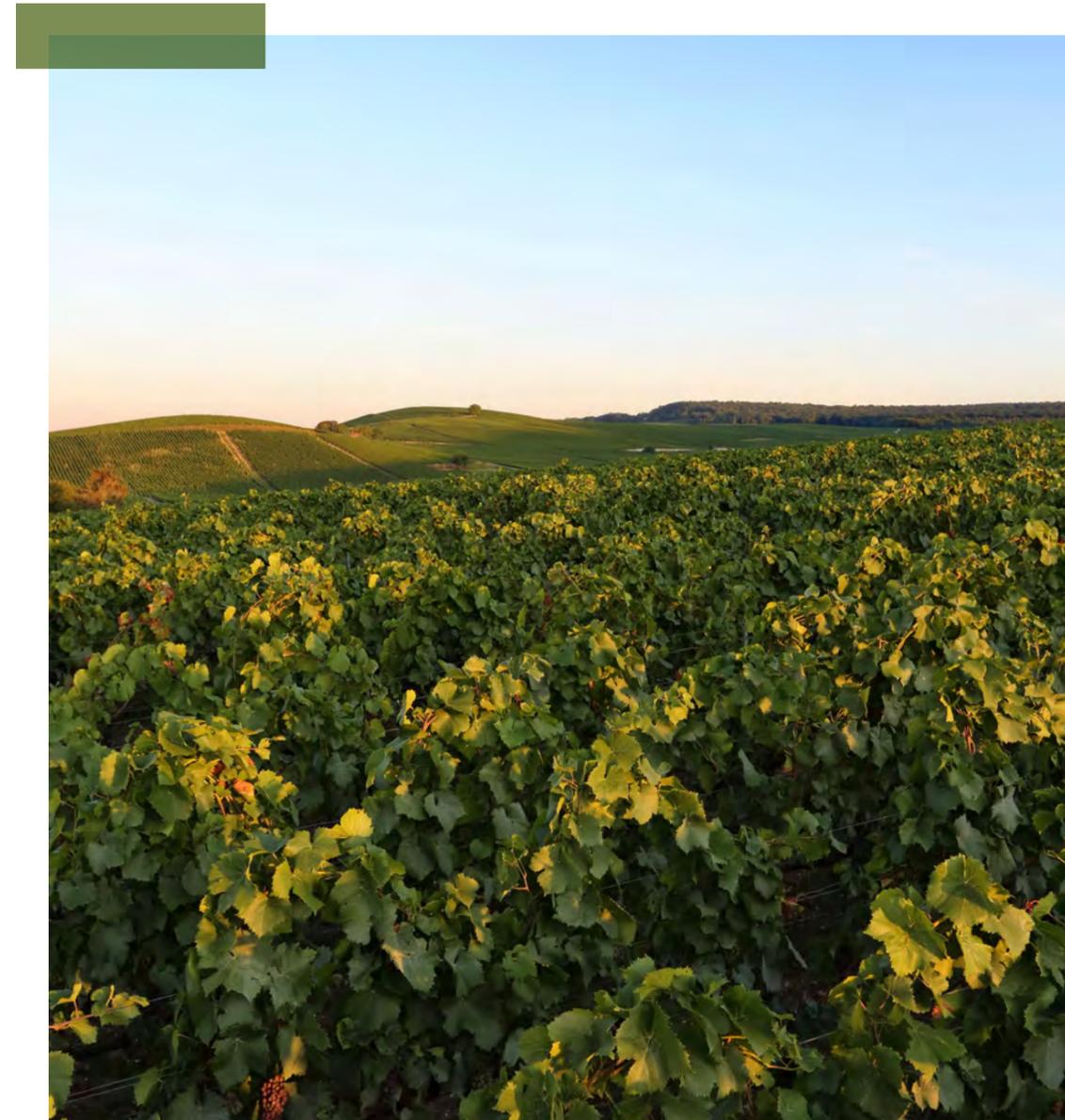
Cru: *Le Mesnil-sur-Oger*

Lieu-Dit: *Les Volibarts*

Surface area: *0,55 hectares*

Our white *coteau* wine from the Les Volibarts vineyard in Mesnil-sur-Oger is a natural continuation of Camille's legacy. In 2017, one of the last remaining bottles from Camille's time - a 1961 vintage from this vineyard - was tasted. Its exceptional quality convinced us that we should take another look at this 0.55-hectare, southeast-facing plot of vines with a gentle and unhurried growth.

ON THIS POOR, ANCIENT SOIL, THE VINE SLOWLY FOLLOWS ITS GROWTH CYCLE WITH LITTLE VIGOUR, RESULTING IN AN EVEN LATER HARVEST. HERE, THE GRAPES ARE ALLOWED MORE TIME FOR THEIR SKINS AND SEEDS TO RIPEN, THEIR EXCEPTIONAL TANNIC STRUCTURE CREATING A DELECTABLE NEW BALANCE.





A DEDICATED VINIFICATION PROCESS

To achieve greater complexity and tannin depth, we use open-canopy viticulture, leaving the canopy untrimmed. The vines are trained on trellis systems, providing the grapes with optimal sun exposure to obtain greater tannin depth. This additional “tannin grain” and maturity endow the wine with a distinctive identity - refined, dense and saline.

“What we are after is the tannin from the skins and the stalks, a structure that gives the wine fat, salinity and a certain density, and above all, length on the palate,” explains Jean-Baptiste Lécaillon.

The Chardonnay grape, grown in chalk soil, soaks up the character of the terroir, and the ageing process then carries this *élan* forward with judicious restraint. Fermentation begins slowly, and the wines are left on their lees for a year, with a few resuspensions (always carried out judiciously), before being harmonised en masse in vats for a further six months before bottling.

BESPOKE AGEING

Ageing on the gross and fine lees, without racking and in different receptacles (sandstone, stainless-steel and oak) enables the juices to reveal their true potential. 12 months later, the wines from the three receptacles are blended together, in varying proportions each year, to create the finest possible balance. A proportion of the wine is aged in sandstone tanks, where it can breathe and preserve all its fruit while acquiring richness and fat thanks to the tanks' spherical shape. Another proportion of the wine is aged in stainless steel, which provides a more neutral environment, thereby imparting freshness and purity. The remainder is aged in new or used French oak barrels with a light toast, which lend the wine subtle oaky notes without overpowering its flavour.

This Chardonnay strikes just the right balance between depth and purity, between roasted notes and more floral overtones, resulting in a sophisticated composition that lingers with exceptional freshness.





LOUIS ROEDERER

Crédits photos : Aurore de la Morinerie, Emmanuel & Quentin, Jean-Charles Gutner