

Camille
- H O M M A G E -

LOUIS ROEDERER

CHARMONT

2022

VINTAGE

The 2022 vintage brought us record sunshine, with the sunniest July since 1959 and no fewer than five high-temperature peaks between spring and summer. It was a "dry" growing season overall, because, although drought was at the forefront of everyone's minds, we must not forget the replenishing thunderstorms in June, rare but invaluable oceanic influxes that ensured the vines never suffered from a lack of water. And lastly, we had the "final gift" in the form of some mid-August rain that came at just the right time to bring about exceptional ripening!

Harvest from 29 August to 13 September 2022

A hint of vanilla emerges before the wine gradually unfolds toward a finish offering that umami sensation characteristic of this "climat".

TASTING NOTES

Red with light crimson tints.

A generous bouquet of dried flowers (violets, peonies, roses), red and black fruits (blackcurrants, blackberries), and spices (cocoa, vanilla) with a luscious, complex quality that is soft and comforting.

Delicious on the palate: velvety soft and enveloping on entry with a hint of sweetness. Concentrated and dense, but above all harmonious and captivating. After a few moments, the fruit gives way to dried flowers and spices, along with a grainy, saline and chalky freshness that adds structure to the wine..



PRODUCTION

CRU: Mareuil-sur-Aÿ

LIEU-DIT: Charmont

SURFACE AREA: 0,43 hectares

YEAR OF PLANTING: 2002

GRAPE VARIETY: 100% Pinot noir

WINEGROWING: Organic

HARVEST: 06/09/2022

MACERATION:

22 days with 30% whole bunches
Spontaneous fermentation

ALCOHOL CONTENT: 13,5%

AGEING: 16 months

1/3 new barrels

1/3 barrels previously used for 1 fill
1/3 barrels previously used for 2 fills

BOTTLING: 13/02/2024