

Camille
- HOMMAGE -

LOUIS ROEDERER

MILNON
2022

VINTAGE

The 2022 vintage brought us record levels of sunshine, with July the sunniest since 1959, and no fewer than five heat waves between spring and summer. It was a “generally dry” growing season, because, although the drought did not go unnoticed, we must not forget that there were some welcome, and sometimes unexpected, oceanic storms in June, which ensured the vines never suffered from a lack of water. And then came the ‘final gift’: the last rainy spells in mid-August, arriving at just the right time to ensure an exceptional ripening.

This cooler site, west of the village of Ay in the commune of Dizy, has been recognised for the distinctive character of its expression: here, ripening is so slow that the grapes must be harvested late, with low yields per vine, and risks must be taken to capture the full depth of the fruit and a concentration in which the Pinot Noir expresses a freshness tinged with vegetal notes alongside a pronounced black-fruit character.

TASTING NOTES

Dark red hue with garnet tints,

Intense and powerful bouquet with a pronounced mineral signature. With its blend of rock, liquorice and smoke, there is something almost volcanic about this wine. Tobacco aromas then follow before the concentrated black fruit (blueberry) finally emerges, accompanied by some vegetal nuances from the whole-bunch maceration.

The palate is soft, textured and coated on entry, before becoming concentrated, firm and energetic. There is a lovely concentration of substance, with a strong sense of identity – untamed and mineral. Once again, the soil prevails over the fruit. The texture is distinctly savoury, with a firm, fresh structure clearly built for long ageing.

Fun fact: 2022 is the first year of production from these 13-year-old vines!



PRODUCTION

CRU: Dizy

LIEU-DIT: Milnon

SURFACE AREA: 0.2974 hectares

YEAR OF PLANTING: 2009

GRAPE VARIETY:
100% Pinot noir - Massal

WINEGROWING: Organic

HARVEST: 10/09/2022

MACERATION:
21 days with 100% whole bunches
Spontaneous fermentation

ALCOHOL CONTENT: 13,7%

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