

Camille

- H O M M A G E -

LOUIS ROEDERER

VOLIBARTS

2020

VINTAGE

The 2020 season followed a similar trajectory to that of 2019: a mild, wet winter followed by a dry summer with several heatwaves, admittedly less extreme than in 2019, but which had an impact on the vines. Fortunately, a rather dull month of June brought us a wet interlude between two dry periods.

Despite the hot spells and the impression of constant sunshine, the 2020 campaign ended up with relatively normal temperatures and sunshine levels. These continental weather conditions, but with “normal” annual averages, allowed us to produce ripe and well balanced wines!

*At its core,
the wine is mineral,
fresh and powdery,
in a nutshell: lively.*

TASTING NOTES

Deep golden yellow hue.

Bouquet of yellow fruit (Mirabelle plums), dried nuts (almonds), wheat and roasted hazelnuts. The oaky notes are delicately interwoven into the wine's bouquet, giving an impression of a delicious, noble reduction.

The palate is concentrated and caressingly soft with a big, rich, rounded and oily texture. The mid-palate reveals a delicate, sappy texture combined with the lovely mineral acidity that is the hallmark of this wine, while the texture of the oak lengthens the palate and creates a very savoury finish.

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PRODUCTION

CRU: Le Mesnil-sur-Oger

LIEU-DIT: Volibarts

SURFACE AREA: 0.546 hectares

YEAR OF PLANTING: 1997

GRAPE VARIETY: 100% Chardonnay

HARVEST: 11/09/2020

MACERATION:

1/3 pre-fermentation maceration
Spontaneous fermentation

ALCOHOL CONTENT: 12.9%

AGEING:

16 months on the fine and gross lees
28% new barrels
44% sandstone tanks
28% in stainless steel

BOTTLING: 12/01/2022