

*EC* / Cru: Mareuil-sur-Ay  
Lieu-Dit: Charmont

# Camille

— H O M M A G E<sup>®</sup> —

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COTEAUX CHAMPENOIS

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*EC* / Cru: Le Mesnil-sur-Oger  
Lieu-Dit: Volibarts



*“This collection is the continuation of a quest for a totally different expression  
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



**I**  
*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, successfully steering it through all the important events of that time during her tenure. Camille, the widow of Léon Olry-Roederer, gave the Champagne House a new energy and direction, acting as its most brilliant ambassador. Exuberant and eccentric, yet invariably elegant and refined, she created a circle of wine lovers devoted 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... toying 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 she 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, Mareuil-sur-Aÿ and Cumières are the treasure troves and foundations of Louis Roederer's unique style. Their still red and white wines are an authentic expression of the Champagne terroirs that Camille held so dear.

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 unique determination. She formed around her a close-knit circle of people who were ready to follow in her visionary footsteps. Once the war was over, the Champagne House's finances were restored and the orders started coming in again. It was then a vibrant Champagne House that remerged in the early 1950s, ready to start on a new and prosperous journey.





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## WINES OF TRIBUTE

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Frédéric Rouzaud 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, perpetuating the Champagne House's inventive spirit.

Innovation, vision and progress are Roederer 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 is 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 CEO 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*



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## MAN AND NATURE: A CO-CREATION

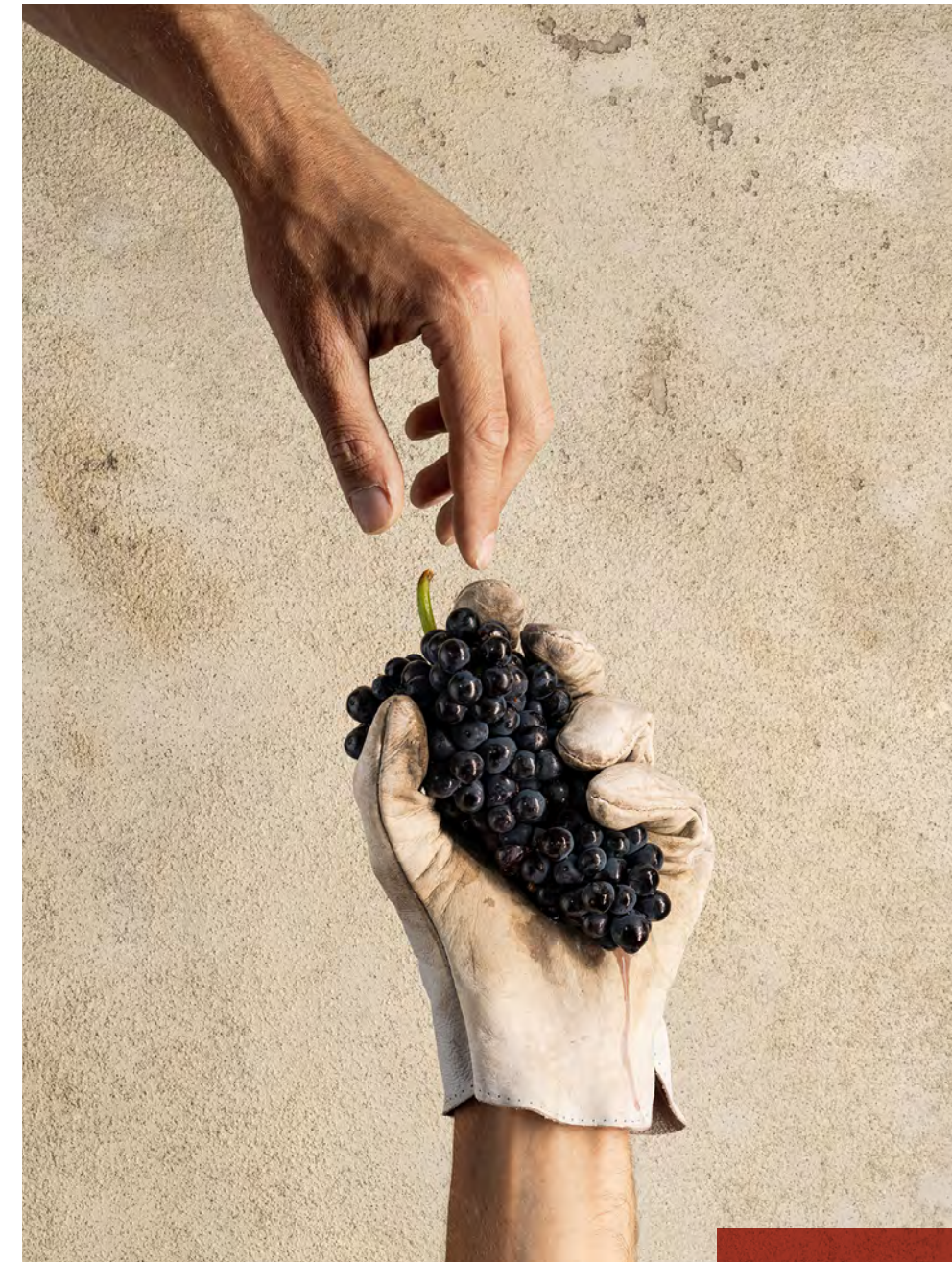
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Respect for the living world and wonder at Nature are powerful sources of inspiration for us. We have been practising “family” viticulture, one that is as natural and as kind to the land as possible, for over 20 years.

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

It involves listening to the pulse of the soil, allowing it to breathe, working it with gentle practices and composts and preserving biodiversity thanks to hedgerows and low stone walls, fruit trees and bees.

This gentle approach to viticulture in the Louis Roederer vineyards enables the terroirs to find their true calling. Gentle pruning, biodynamic composts, the preservation of the soils’ rich organic content, the alternation between working the land and allowing it to lie fallow...each decision is made with an eye to the future and profound respect for the vine and its environment.







*“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.”*

Based 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.

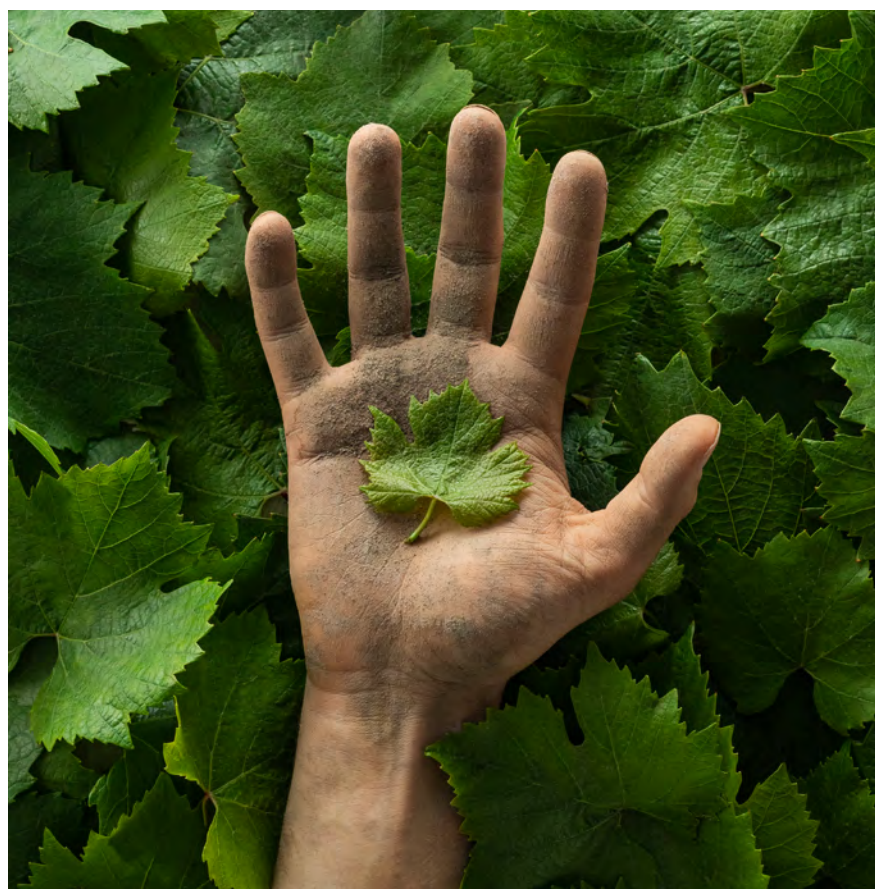
This, therefore, was how the ‘Hommage à Camille’ collection came to be. It is a collection that shows the champagne terroirs in a new light.

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## A VIRTUOUS EXPERIMENTAL PATH

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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 reveal a new dimension hidden in our champagne terroirs.



IN THESE LOVELY, BARE, CHALKY SOILS, THE PINOT NOIR AND  
CHARDONNAY TRULY COME INTO THEIR OWN.

While the Pinot Noir brings ripe fruit, a gorgeous sappy character and fresh, subtle aromas, the Chardonnay reveals its sensitive character and provides texture and structure. We have brought this wine closer to the sun, closer to its chalky soils, to enable it to reproduce the very essence of its terroir and climat.

We also wanted to surprise, to innovate and to ascertain the full potential of the terroir, identifying, in turn, a specific means by which we can examine it in greater detail.





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*Lieux-dits*



# CHARMONT



Cru: *Mareuil-sur-Aÿ*

Lieu-Dit: *Charmont*

Surface area: 0,43 hectares



We identified a 43-ares plot lying in the Charmont lieu-dit in Mareuil-sur-Aÿ.

THIS BRIGHT, ENERGETIC TERROIR IS VERY MUCH LIKE CAMILLE OLRÉ-ROEDERER HERSELF, IN WHOSE HONOUR THIS WINE, THE COMBINATION OF A CHAMPAGNE TERROIR AND OUR “ARTISAN VIGNERON” SAVOIR-FAIRE, WAS CREATED.

Just like our courageous ambassador, this red wine reveals another facet of the Champagne terroirs, different from any we have been able to disclose thus far. It is structured not by bubbles but by tannins which express the wine’s place of birth, going against the usual practice in Champagne, with a more tactile dimension that truly sets it apart.

This limited-edition wine is the embodiment of our long-term strategy, a strategy that we can take further still thanks to our infinite ability to innovate and express our love for Nature.





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## ANOTHER EXPRESSION OF THE TERROIR

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The idea of creating a 100% Pinot Noir from a sunny terroir where the vines grow in direct sunlight came to us completely naturally.

This is a wine from ripe grapes, picked later than for our champagnes, a kind of second harvest, a promise of bright and deeply-perfumed juices. It is a new and honest expression of the terroir resulting from an approach that is very different to that we usually take for our champagne grapes that require coolness and shade.

We were seeking a mature wine, a wine that pushes back the boundaries of the usual winegrowing practice in Champagne, illustrating another way of approaching this terroir. Vitality and finesse form the backbone of our wines and we did not wish to stray too far from this notion, so we chose to represent it differently with a single-varietal, single-vineyard wine with an identity of its own. We therefore had to use very different growing methods to those

used for our champagnes which are kept in the shade to preserve their freshness and finesse. The vines are not trimmed but trained and trellised to ensure that the grapes are well exposed to the light and the first rays of the morning sun. The grapes are harvested when they are compact and heavy giving us concentrated juices, in the full force of the sun.



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## AN INFUSED PINOT NOIR

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The harvested grapes are sorted three times and separated according to the ripeness of their stalks. The clusters with their stalks intact are vatted immediately and the rest of the fruit is then added, with the amount of the stalks differing in each batch.

*“the stalks confer greater finesse, sap and intensity of aromas”*

— According to Jean-Baptiste Lécaillon

The grapes are simply left to infuse with very little interference in order not to hurry the juices. The juices are then transferred to French oak barrels where they will continue to integrate and become more refined over the ensuing year.

The result is a very intricate and delicately-perfumed Pinot Noir with a touch of salinity, a lively, sappy backbone and a precise texture.

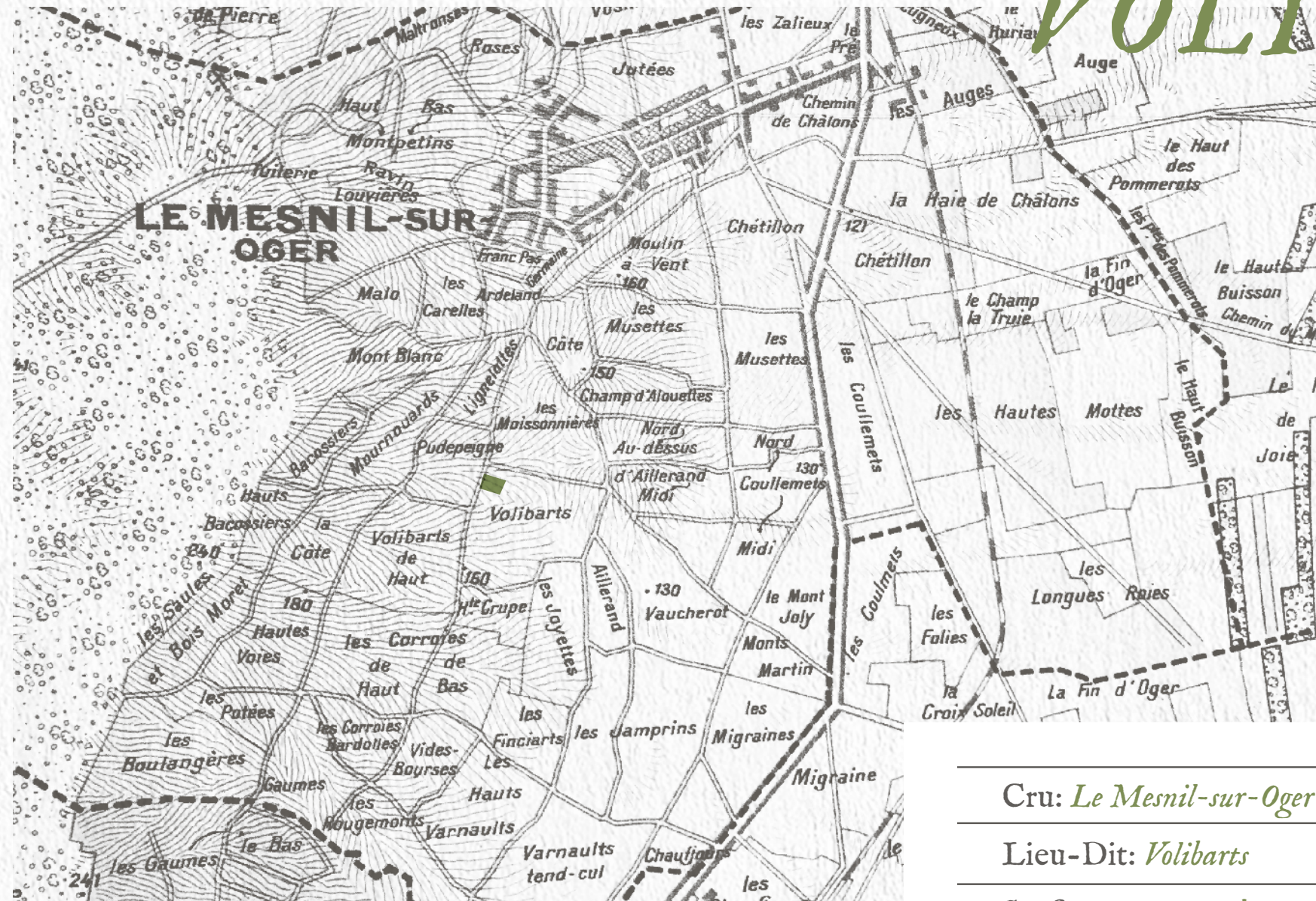
*“The characteristic Champagne limestone freshness is palpable and gives the wine a power that is bright yet delicate, saline whilst also velvety smooth,”*

— Jean-Baptiste Lécaillon.









Cru: *Le Mesnil-sur-Oger*

Lieu-Dit: *Volibarts*

Surface area: *0,55 hectares*

*VOLIBARTS*



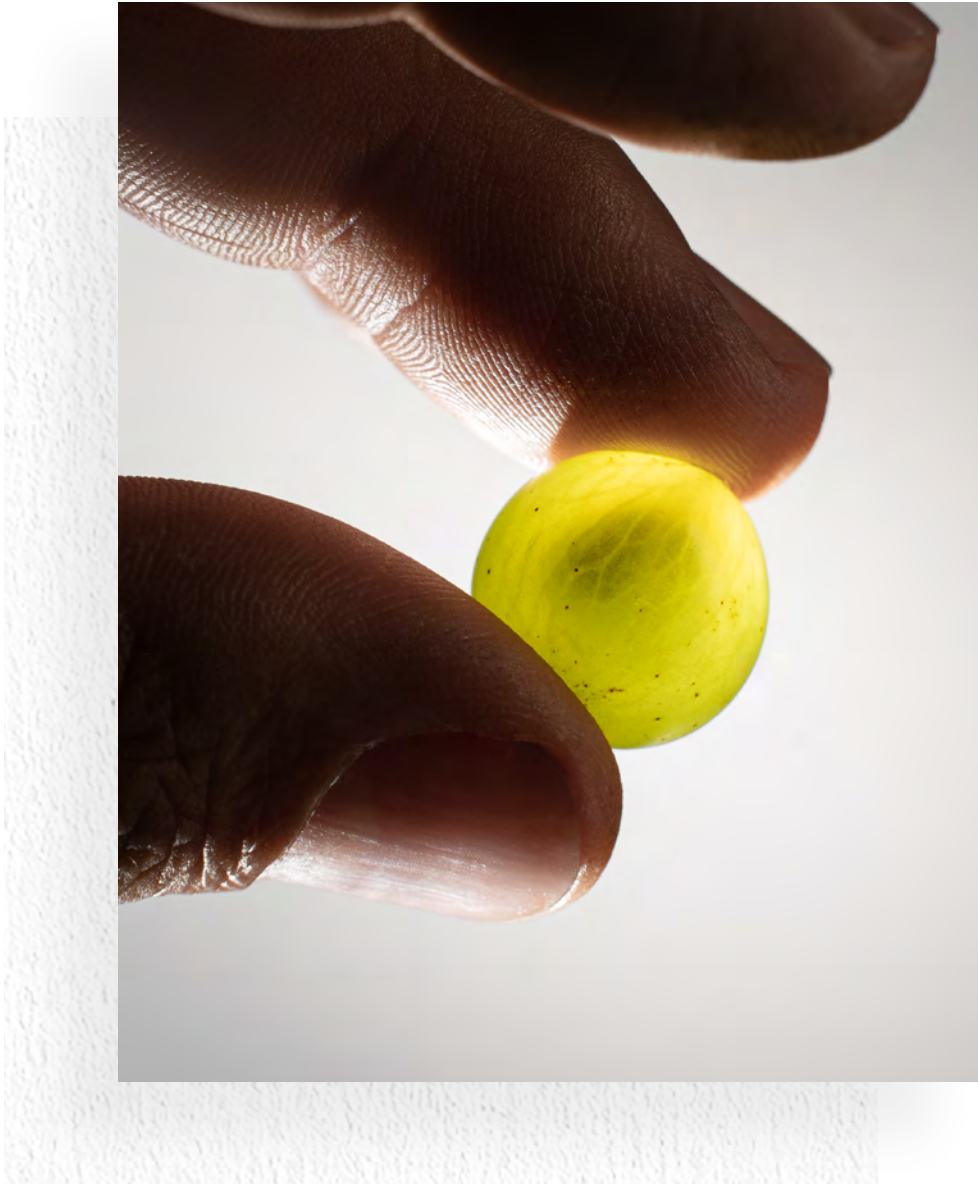
As the idea for the Coteau Champenois red wine developed, so grew our desire to create a single-vineyard white wine from the Chardonnay varietal. We needed to find the most suitable hillside that would give us an elegant wine with depth and structure.

OUR HISTORICAL 55-ARES, SOUTHEAST-FACING PLOT IN LE MESNIL-SUR-OGER, WHERE THE OLD VINES GROW GENTLY AND SLOWLY, SEEMED TO BE THE IDEAL CHOICE.

These vines are trellised and untrimmed, without any secondary shoots and without leaf stripping, to ensure optimum exposure to the sunlight. The vine is much less vigorous in these ancient, infertile soils and the fruit is therefore harvested much later. We allow the grape all the time it needs for its skins and seeds to ripen and for it to attain the perfect balance between sugar and acidity.








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## A DEDICATED VINIFICATION PROCESS

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Our quest for complexity and a more tannic character can only be achieved through bespoke vinification. The smaller clusters are crushed by foot and left to macerate for two hours before being combined with the larger grapes and then pressed together.

*“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.

Chardonnay grown in chalk soil soaks up the character of the terroir and the ageing process then carries this élan forward with judicious restraint.

A short pre-fermentation maceration at the time of pressing lends the wine a tactile, almost tannic dimension. Fermentation then begins slowly and gradually, from a starter yeast. The wine, which is left in contact with its lees for 8 to 9 months with an occasional gentle stirring up of the lees, is then aged in three different receptacles.



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## BESPOKE AGEING

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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. 8 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 which allow the wine to breathe whilst imparting richness and fat due to their spherical shape. Another proportion of the wine is aged in stainless-steel which creates a more neutral environment thereby imparting freshness and purity. The remainder is aged in new 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 draws itself out with exceptional freshness.







# LOUIS ROEDERER

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