

Mareuil-sur-Aÿ

2018

Camille

— H O M M A G E —

LOUIS ROEDERER

COTEAUX CHAMPENOIS

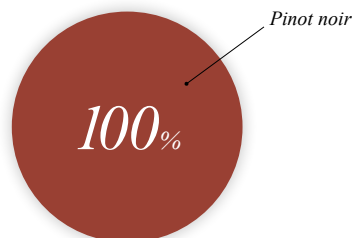
VINTAGE

A very unusual year in more ways than one. After an exceptionally rainy winter, spring was very mild. The warmth brought with it stormy and sometimes destructive weather as well as variable rainfall throughout the appellation. Summer was very warm, dry and sunny and surpassed even the record breaking temperatures of 2003. 2018 is therefore a new benchmark for the Champagne region in terms of the heat, drought and sunshine levels.

*Delicate, velvety
and captivating*

WINEMAKING

Cru: *Mareuil-sur-Aÿ*
Lieu-Dit: *Charmont*
Surface area: **0,43 hectares**
Year of planting: **2002**



17 days maceration with 21% whole clusters and frequent cap punching during fermentation.
14 months' ageing in French oak barrels.



TASTING NOTES

Deep ruby red hue.

Delicate, pure aromas of raspberry, black fruit, flower petals and spice. The nose reveals the characteristic finesse of Pinot Noir, becoming more and more fragrant as it opens up. After a few minutes, subtle notes of cocoa and smoke from oak ageing emerge from the glass and add complexity to the ensemble.

The palate is charming, seductive and velvety smooth. Time seems to stand still as the wine captivates us with an ethereal, dense and silky choreography of flavours underpinned by delicate and slightly sweet tannins.

This wine is defined by its remarkable balance and fusion of flavours which linger on the pure, fresh, saline finish, underpinned by the characteristic acidity of a fine Champagne.