

Camille

- HOMMAGE -

LOUIS ROEDERER

CHARMONT

2019

VINTAGE

2019 is a unique vintage born from a year that enjoyed a great deal of sunshine but also some very bad weather conditions, constantly yo-yo-ing from one extreme to another! Mother Nature has once again shown us that she is in control...but the strength and resilience of our terroirs and our growing practices were able to adapt to the challenging conditions. In the end, the 2019 grape juices showed a combination of quality, maturity and concentration...There is only one word to describe this vintage: OUTSTANDING!!

*This wine is
fragrant and delicate
yet well-structured
and concentrated!*

TASTING NOTES

Pinot noir bouquet, red fruit (wild strawberries, redcurrants) combined with floral, spicy notes, liquorice and fresh pepper created by the whole stalks. The nose is complex and deeply perfumed. Velvety-soft, delicate and delectable on entry to the palate. Intricate and sweet tannins. The ageing in oak is seamless and perfectly incorporated into a soft, delicate sweetness. The Champagne region's cool climate is apparent mid-palate, adding lightness and scented fragrances. This reinforces the impression of delicacy and freshness without diminishing the concentration and the silky tannic structure that lengthens the finish.



PRODUCTION

CRU: Mareuil-sur-Aÿ

LIEU-DIT: Charmont

SURFACE AREA: 0,43 hectares

YEAR OF PLANTING: 2002

GRAPE VARIETY: 100% Pinot noir

HARVEST: 18/09/2019

MACERATION:

14 days with 30% whole bunches
Spontaneous fermentation

ALCOHOL CONTENT: 12,9%

AGEING: 14 months

47% new barrels

29% barrels previously used for 1 fill

24% barrels previously used for 2 fills

BOTTLING: 10/11/2020