

Le Mesnil-sur-Oger

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.

*Pure, mineral
and energetic*

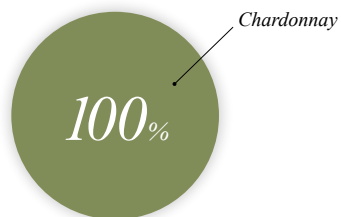
WINEMAKING

Cru: *Le Mesnil-sur-Oger*

Lieu-Dit: *Volibarts*

Surface area: **0,55 hectares**

Year of planting: **1997**



Skin contact maceration for a third of the grapes followed by a vertical pressing. Spontaneous fermentation.

15 months ageing on its lees in sandstone vats (35%), stainless steel barrels (44%) and French oak barrels (21%).



TASTING NOTES

Yellow hue with clear, bright tints.

Characteristic of Chardonnay on the nose in which subtle notes of flowers and white fruit are smoothly woven with wheat and roasted almonds. Its delicate nose is filled with promise and evolves into scents of white truffles after a few minutes in the glass.

Chalky, saline and incredibly pure palate. Its gentle ripeness creates a delicate sensation of sweetness that subtly coats the palate.

This is an exceptionally taut, pure and lively wine. The sappy, taut finish lingers thanks to the wine's savoury notes and slightly bitter, vegetal overtones reminiscent of fresh ginger.

At its core, the wine is mineral, fresh and powdery, reminiscent of a lump of chalk that exudes freshness, purity and energy.