

Camille

- H O M M A G E -

LOUIS ROEDERER

VOLIBARTS

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!!

*What concentration
and freshness,
with incredible
cellar-ageing potential!*

TASTING NOTES

Very fresh, precise and pure bouquet, with warm toasted notes of hay, wheat and dried nuts, concentrated juicy ripe fruit (melon, pear) and lightly honeyed floral notes. After aeration, we have a lovely bouquet of reductive aromas with spicy nuances.

Intense, concentrated and fresh on the palate with candied citrus fruit and a juicy, almost oily texture. Chalky and saline notes then follow and are underpinned by a lovely tannic structure. The finish has a mouth-watering texture with toasted notes that provide great aromatic length. The whole is vibrant, perfectly integrated, precise, powerful and fresh.



PRODUCTION

CRU: Le Mesnil-sur-Oger

LIEU-DIT: Volibarts

SURFACE AREA: 0.546 hectares

YEAR OF PLANTING: 1997

GRAPE VARIETY: 100% Chardonnay

HARVEST: 15/09/2019

MACERATION:

1/3 pre-fermentation maceration
Spontaneous fermentation

ALCOHOL CONTENT: 12.6%

AGEING: 14 months on the full lees
23% new barrels
77% sandstone tanks
0% stainless steel

BOTTLING: 10/11/2020