

VINTAGE

2017 was a year of living dangerously! An exceptionally warm and dry winter and spring, but the latter brought severe frosts from 17 to 29 April, setting the sorry record for 12 nights of frost. These were followed by a dull, wet and not particularly hot summer, which ended in an almost tropical (hot and humid) spell at the end of August. This sudden change led to a significant increase in grey rot on the ripening Pinot noir and Meunier grapes. The harvest was fast-paced and completed very quickly demanding very precise and methodical selection work of an unprecedented level even for Roederer.

Harvest from 31 August to 9 September 2017

*This Blanc de Blancs 2017
is a magnificent expression
of the Avize terroir,
concentrated yet delicate,
deliciously saline and complex.*

BLANC DE BLANCS 2017

TASTING NOTES

Intense yellow hue with bright, luminous tints.

An even flow of creamy, ultra-fine bubbles.

Bouquet of harvest (almonds), spring flowers (honeysuckle) and citrus (lemon).

The aromas are harmonious and deep, with delicate notes of roasted almonds and roasting. Upon aeration, powdery and chalky nuances emerge, creating a refined reductive nose typical of exceptional Chardonnays.

Precise, juicy and deep on entry to the palate, this wine exudes a magnificent concentration of ripe fruit and floral aromas interwoven with a mineral freshness. The mouthfeel is creamy and chalky, almost powdery and drying, imparting a trim, finely honed quality to the palate. Juicy and rounded, the wine is drawn out into a fresh, powdery finish. The palate crescendos like a torrent of white mountain water, with a lingering sweetness from the wood ageing complementing the saline length and structure imparted by the white chalk of Avize.



PRODUCTION

ORIGIN: Our “La Côte” Estate

CRU: Avize

GRAPE VARIETY:
100% Chardonnay

WINE IN OAK: 28%

MALOLACTIC FERMENTATION: 0%

DOSAGE: 7g/l