

Blanc de Blancs 2008

HARVESTS

The year was a particularly challenging one: after the tension of a rainy and stormy spring, the flowering was difficult. The dry summer—despite the lack of sunshine and relative coolness—ensured slow maturation that was both continental (dry) and northern (coolness). And September provided the final surprise with its anticyclonic conditions, despite several episodes of intense rainfall.

All of these remarkably favourable weather conditions contributed to the ideal, slow, and gradual maturation of the grapes, resulting in an exceptional natural equilibrium between freshness and a concentration of flavours. The harvests commenced at ‘traditional’ dates, around mid September.

ELABORATION

100% Chardonnay, comprising 15 to 20% of wine vinified in wood (oak vats), which undergoes weekly bâtonnage; it is not subjected to malolactic fermentation. The Blanc de Blancs cuvée is bottled at low pressure to obtain a richer, fuller flow of bubbles. It is aged, on average, for 5 years in Louis Roederer’s cellars and left for a further 6 months after dégorgement to attain perfect maturity. The finely tuned dosage varies from 8 to 10 g/l depending on the specific vintage.

STYLE

Sweet, profound, and elegant.

TASTING NOTES

Light golden hue with brilliant green glints.

Fine and regular effervescence with a persistent cordon of bubbles.

A refined and complex bouquet, in which all the intensity of the northern Chardonnay is revealed; floral nuances with slight hints of honey, candied citrus peel, and finely toasted dried fruits. These intense, spring flavours create an impression of sweetness and sustained depth.

The attack is luscious and smooth, sustained by salty notes, with a chiselled, precise, and very pure texture on the palate. The flavours of yellow fruits, spices, and dry fruits penetrate and blend impeccably with the chalky, almost powdery freshness. Lastly, fine tannins lengthen the finish.

Blanc de Blanc 2008 is characterised by discreet elegance and its harmonious blend of substance and freshness. The 2008 vintage perfectly expresses the full potential of the Côte des Blancs Grands Crus vineyards.