



DESCRIPTION

An intense bouquet of golden plum and tangy mango, candied lemon, flowers (mimosa) and buttery pastries. A light aeration reveals hints of sugared almonds (ground almonds), white chocolate with a slight vanilla edge and baked apples. The expectation is a substantial and voluminous follow-up, but instead the initial intensity subsides revealing the precision, purity and chalky, mineral freshness of the grand Avize Chardonnays.

VINIFICATION

The Blanc de Blancs cuvée has been drained at low pressure to ensure a fuller, richer flow of bubbles. 20% of the wine is fermented in oak barrels. The wine is aged for five years in the cellars and left for a minimum of 6 months after dégorgement to attain the perfect maturity. The dosage is 9 g/l.

AWARDS

2020 - Champagne & Sparkling Wine World Championships : Sparkling Wine Producer of the Year 2020 | 2020 - Champagne & Sparkling Wine World Championships : Gold

ADDITIONAL INFORMATION

Grape variety: Chardonnay
Brand: Louis Roederer
Country: France
Area: Champagne
Color: Sparkling white
Category: Champagne
Flavor profile: Elegant,Fresh,Fruity