



DESCRIPTION

Carte Blanche offers intense floral notes (honey) and notes of ripe sweet fruits (caramelised apple), and warm sugar almonds (frangipane). Dosage adds a rich, creamy texture with great length but without being heavy. The freshness of the wine supports this length bringing a well-balanced and highly persistent wine.

VINIFICATION

Carte Blanche is a blend of six different vintages. The wine matures in the cellars of Roederer for three years and another six months in the bottle after the dégorgement.

AWARDS

2026 - Most Admired Champagne Brand - Drinks International: #1 champagnehuis

ADDITIONAL INFORMATION

Grape variety: Chardonnay, Pinot Noir
Brand: Louis Roederer
Country: France
Color: Sparkling white
Category: Champagne
Flavor profile: Elegant, Fresh, Lightly sweet