



# Louis Roederer

A statuesque, terroir-first Champagne built on Montagne de Reims Pinot Noir, chiselled by Côte des Blancs Chardonnay. Creamy texture, crystalline drive and a long, chalk-tinged finish define its poise.



## Vintage Brut 2016

Champagne, France

### Region and Vineyards

Vintage is anchored in **Verzy** on the **Montagne de Reims**, where cool, north-easterly exposures temper ripening and concentrate Pinot Noir's savory red-fruit profile. The chalk-rich subsoils confer tension and a faintly saline edge, while late-ripening parcels build structure without sacrificing freshness—an asset in 2016's sunny harvest window.

Chardonnay complements from **Chouilly** in the **Côte des Blancs**, adding cut, citrus zest and chalk-derived finesse. Roederer's estate model—unusually extensive for Champagne—enables fine-tuned parcel selection and resilient quality through challenging seasons, underpinned by organic and biodynamic farming across its holdings. The result in 2016 is a wine where **fruit breadth** meets **chalk precision**, expressing site as much as season.

### Winemaking

The blend is **68% Pinot Noir, 32% Chardonnay**. About **33%** of the base wines are vinified in oak; only **5%** undergo malolactic fermentation. The cuvée matures **4 years on lees** and rests a minimum **6 months post-disgorgement**. Final **dosage: 7 g/L**. Harvest ran **15 September-1 October 2016**, yielding Pinot of silky depth and Chardonnay of chiselled, saline character.

This élevage builds creamy texture and layered aromatics—subtle toasted notes, roasted citrus and dried nuts—while preserving the **linear, chalky** spine emblematic of Verzy/Chouilly. Wood's role is seasoning, not signature, amplifying mid-palate resonance and length without masking terroir.

### Tasting Notes

- **Color:** Bright straw-gold; very fine, fast-flowing bead.
- **Aroma:** Ripe red-fruit tones (Burlat cherry memory in the Pinot), nectarine and roasted citrus; hints of toasted hazelnut, shortbread and warm chalk.
- **Palate:** Creamy yet taut; silken mousse carries juicy stone fruit and candied-citrus detail. Mineral, powdery texture and discreet oak spice taper to a long, saline, **chalk-marked** finish.

Alcohol :12,50 %

Composition: 68% Pinot Noir, 32% Chardonnay



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## Did you know?

Roederer secured key Montagne de Reims holdings as early as **1850**, acquiring vineyards in Verzenay/Verzy to guarantee Pinot quality for this style—a rare level of estate control in Champagne at the time.

## Wine Pairing Ideas

- **King crab with citrus butter:** Sweet, briny meat echoes the wine's roasted-citrus depth; acidity lifts the richness while the fine mousse refreshes the palate.
- **Roast guinea fowl with morels:** Savory Pinot-driven mid-palate complements delicate game; gentle oak notes resonate with creamy morel sauce.
- **Sushi omakase:** Umami and clean textures highlight the wine's precision; saline finish mirrors the oceanic nuance.
- **Comté 24 months:** Nutty intensity dovetails with hazelnut and shortbread tones; firm acidity keeps the pairing buoyant.



### Wine Enthusiast (WE) : 98 Points (2016)

*This iconic Champagne, first made in the 19th century for the Tsar of Russia, shows its typical stunning balance and poise between richness and concentration. It has a pure white fruit and honeysuckle aroma and tight, tangy fresh fruit flavors. Just ready to drink, the wine will age well, for at least 20 years. Organic.*



### James Suckling (JS) : 98 Points (2016)

*This has wonderfully pure fruit aromas, such as peaches, Asian pears and golden apples, alongside lemon curd, gingerbread, chalk and jasmine. Rock salt and oyster shells follow on the palate, which is so seamless that you scarcely notice the super-fine bubbles. It's concentrated yet gentle at the same time, with impressive resolution and integration of all components. Salty and creamy at the very-long finish. Fantastic! 58% pinot noir and 42% chardonnay.*



### Jeb Dunnuck (JD) : 98 Points (2016)

*The 2016 Champagne Cristal is transparent and complex, with lovely aromas of fresh flowers. Medium-bodied and chiseled, with great texture, well-defined saltiness, and delicate notes of shortbread, it's a shimmering and electric wine with fantastic detail. It has a concentrated, chalky profile and is flush with crushed stones. It will demand some patience, but this is a fantastic wine in this vintage for Cristal. Bravo.*

