

Champagne Louis Roederer Tasting



Date : Tuesday, Nov 22, 2017

Time : 6:30pm to 8:30pm

Venue : 4/F Hong Kong Wine Vault (To Ka Wan)

No. of Attendees : 60+

Wines Tasted : Louis Roederer Brut Premier NV
Louis Roederer Brut Vintage 2009
Louis Roederer Brut Blanc de Blancs 2010
Louis Roederer Brut Nature (Philippe Starck) 2009
Louis Roederer Cristal Brut 2009
Louis Roederer Brut Rose 2011

Our thoughts:



It was indeed an extravagant tasting experience with the very entertaining Mr. Michel Janneau of Champagne Louis Roederer on Nov 21, at our To Ka Wan branch. We have kicked off the evening the very refreshing Brut Premier NV, a very versatile flagship brut which is perfect for apertif to weekend brunches. Following Brut Premier NV was the Brut Vintage 2009

and it was possibly my own personal favourite one of the evening. It has most characteristics I often look for in artisanal Champagnes; minerality, vibrant acidity and of course, fine bubbles. Next up was the Blanc de Blancs 2010 and it was everyone's second most favourite drop of the evening because of its incredible drinkability and aging potential. As explained by Mr. Janneau, this bottle can age for at least another 15 to 20 years. Our palates were then cleansed the Brut Nature (Philippe Starck) 2009, a very clean style Champagne perfect for many occasions, especially to pair with the finest Japanese sashimis. When the Cristal 2009 was being poured, it was a stampede and we almost finished pouring all within minutes. Glad I can enjoy the moment with a couple sips myself. It was well defined with amazing layers of complexity, finesse and aging potential. Putting it down for another decade is highly recommended even though it is already drinking beautifully now. Last but not least, the Brut Rose 2011 was served after the stampede. Unlike many pink Champagnes, this one by Louis Roederer has got very natural coloring, right in between onion skin and salmon flesh. Not very full in style but quite delicate with gorgeous minerality and vibrant acidity. Would love to see how it develops in the next decade.



NV Louis Roederer Brut Premier

"Roederer's NV Brut Premier is a classic and blends about 40% Pinot Noir (from Bouzy and Ambonnay), with 20-25% Meunier (whose share is declining in this blend) and Chardonnay. Two-thirds of the grapes come from estate vineyards, one-third is purchased. (Mind you that all the other Roederer cuvées are sourced exclusively from their own vineyards!) The newest release of the Premier is based on 75% 2009 and 25% reserve wines, which are, since 1996, single vintage wines aged in large oak casks between 6,000 and 10,000 liters. Jean-Baptiste Lécaillon holds 160 vats of reserve wines that are stored blank, so without lees, which otherwise would dominate the taste, says Lécaillon. "I don't like the reductive yeast flavors. Instead I am searching for a slightly oxidative and oaky style in my reserve wine." Lécaillon's youngest Premier did not undergo malolactic fermentation. The wine opens very bright, precise and refined, with toasty and white chocolate flavors. Absolutely delicate and elegant on the palate, this is a light, silky textured and remarkably finesse-full Champagne that is fresh on the palate, thanks to its structure and slightly oaky flavors. Excellent." 90 points, WA

2009 Louis Roederer Brut Vintage

"A set of more north-facing vineyards here deliver a more restrained, mineral and compact pinot noir. Nevertheless, the nose has terrific ripe-fruit expression (a warmer vintage), and the oak fermentation (30%) works well to wrap the exuberant fruit into the mix of more mineral characters. The palate has plenty of lemon and grapefruit citrus, lemon zest and honey. This has done no malolactic and really delivers on the finish. Wonderfully clean, balanced and layered. Drinking well now but age through to 2025 with confidence for a more savory style." 94 points, JS

2010 Louis Roederer Brut Blanc de Blancs

"This latest Blanc de Blancs vintage from Roederer is well poised and balanced, already offering a hint of toast, while the minerality is prominent. It is in a dry style, relying on the ripe fruit to soften the impact of the acidity. A beautiful wine, ready to drink." 94 points, WE



2009 Louis Roederer Brut Nature (Philippe Starck)

"The 2009 Brut Nature is only the second release for this wine (the first was the 2006). Powerful, rich and impeccably layered, the 2009 possesses remarkable depth and all of the pedigree of these vineyards in Cumières. Apricot, brioche, dried flowers and chamomile take on striking shades of translucence in this beautifully expressive Champagne. The radiance and ripeness of the vintage gave Roederer the ideal conditions to make a Champagne with no dosage, and here it is, in all of its splendor. Roederer has made the decision to price this wine very modestly in Champagne terms. I can't imagine that is going to last too long. To be sure, the Brut Nature style might come as a bit of a shock to readers used to the Roederer house palate, but the wine is magnificent. It's as simple as that." 94 points, AG

2011 Louis Roederer Brut Rose

"There's a smoky underpinning to this delicate, lacy rosé, which offers an aromatic mix of ripe strawberry, white peach, spring blossom and biscotti flavors framed by bright, clean-cut acidity. Drink now through 2021. Tasted twice, with consistent notes. 447 cases imported." 91 points, WS

2009 Louis Roederer Cristal

"Rich, creamy and radiant, the 2009 Cristal captures all of the natural generosity of the vintage while also retaining a good bit of freshness and aromatic intensity. Immediate and totally sensual in its allure, the 2009 will drink well with minimal cellaring. All things considered, at this stage, the 2009 comes across as relatively restrained for a wine from a warm year." 96 points, AG