Champagne Louis Roederer

Blanc de Blancs 2019

Champagne, France



Technical Information

Style: Sparkling, White

Varietal(s): 100% Chardonnay

ABV (%): 12.5

pH: 2.98

Residual Sugar (g/L): 7.00

Total Acidity(g/L): 5.28

Volatile Acidity(g/L): 0.18

Other Information

Dietary:
Suitable for Vegetarian: Yes
Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:
Organic: No
Biodynamic: No
Sustainable certification: Yes

Vineyard & Viticulture Practice

Champagne Louis Roederer Blanc de Blancs 2019 is produced from 100% Chardonnay grown in Avize, one of the great crus of the Côte des Blancs and part of Louis Roederer's "La Côte" Estate. This chalk-rich terroir is central to the cuvée's precision, saline freshness and refined mineral structure. The wine is designed to express the purity and finesse of Chardonnay from Avize, with the depth and vinous texture associated with a great vintage Champagne.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3114080901953

Bottle Weight (g): 1670

Bottle Dimension (mm): H300, Dia88

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 12500

Case Dimension (mm): L370 x W350 x H210

Vintage Notes

The 2019 vintage was shaped by sunshine and erratic weather, with periods of intense and at times extreme conditions. Despite these contrasts, the resulting wines showed impressive quality, maturity and concentration. The harvest for Blanc de Blancs took place on 13 September 2019. Louis Roederer describes the vintage as exceptional, producing a Champagne with both ripeness and freshness, and a finesse reminiscent of great white Burgundy.

Vinification

The 2019 vintage was shaped by sunshine and erratic weather, with periods of intense and at times extreme conditions. Despite these contrasts, the resulting wines showed impressive quality, maturity and concentration. The harvest for Blanc de Blancs took place on 13 September 2019. Louis Roederer describes the vintage as exceptional, producing a Champagne with both ripeness and freshness, and a finesse reminiscent of great white Burgundy.

Tasting Notes

Gold in colour, with bright tints and delicate, ultra-fine bubbles. The nose shows Chardonnay at its finest, with powdered chalk, candied lemon, jasmine, harvest notes and lightly toasted almond. The palate is dense, concentrated and intense, with crisp, juicy fruit carried by caressing bubbles. Oak adds a discreet grainy, vinous texture, with subtle white chocolate notes. The finish is fresh, energetic, saline and mouthwatering, with excellent precision and length.

Food Pairing

Pair with oysters, scallops, langoustines, turbot, crab, sushi, white fish with beurre blanc, Comté, citrus-led seafood dishes or refined shellfish courses.