Champagne Louis Roederer

Brut Nature et Philippe Starck 2015

Champagne, France



Technical Information

Style: Sparkling, White

Varietal(s): 46% Chardonnay, 37% Pinot Noir, 17% Meunier

ABV (%): 12.5

pH: 2.94

Residual Sugar (g/L): -

Total Acidity(g/L): 5.42

Volatile Acidity(g/L): 0.14

Other Information

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

Allergens: Sulphites

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

Vineyard & Viticulture Practice

Brut Nature Philippe Starck 2015 comes from Louis Roederer's "La Rivière" vineyards in the Cumières cru. The wine is a field blend of 46% Chardonnay, 37% Pinot Noir and 17% Meunier. Cumières' clay-influenced soils and ripe, sunny profile give breadth, juiciness and texture, while the zero-dosage approach highlights freshness, purity and mineral definition. This Champagne expresses a deliberately direct, terroir-led style from a single cru.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3114081501558

Bottle Weight (g): 1670

Bottle Dimension (mm): H300, Dia88

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 10080

Case Dimension (mm): L352 x W250 x H197

Vintage Notes

The 2015 vintage started with a mild, wet winter was followed by a hot, dry summer, with record temperatures and water stress. Rain in the second half of August brought relief and supported a fresher final phase of ripening. The resulting grapes were juicy, ripe and concentrated, giving the vintage its distinctive richness and depth.

Vinification

Brut Nature Philippe Starck 2015 is made from a Cumières field blend of 46% Chardonnay, 37% Pinot Noir and 17% Meunier. A total of 23% of the wines are vinified in oak, with no malolactic fermentation to preserve freshness and tension. The wine is bottled with zero dosage, giving a dry, precise and transparent expression of site, vintage and the Louis Roederer Brut Nature style.

Tasting Notes

Yellow in hue with shimmering highlights and lively, even bubbles. The nose is pure and concentrated, showing lemon and orange peel, Madagascar vanilla, baked apple, Tarte Tatin and nougat. The palate contrasts broad, juicy Cumières fruit with a minimalist, mouth-watering zero-dosage backbone. Ripe citrus, warm stone and umami notes add depth. The finish is light, energetic, dry and ethereal.

Food Pairing

Pair with oysters, sashimi, crab, scallops, grilled langoustines, Comté, roast chicken, tempura vegetables, cured ham or umami-led Japanese dishes.