Champagne Louis Roederer

Carte Blanche 246

MV

Champagne, France



Technical Information

Style: Sparkling, White

Varietal(s): 54% Chardonnay, 35% Pinot Noir, 11% Meunier

ABV (%): 12.5

pH: 3.04

Residual Sugar (g/L): 35.00

Total Acidity(g/L): 5.13

Volatile Acidity(g/L): 0.20

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 Carte Blanche is made from Chardonnay, Pinot Noir and Meunier, sourced from Louis Roederer's "La Rivière", "La Montagne" and "La Côte" estates, complemented by selected partner winegrower plots from the "Heart of the Terroir". The blend is identical to Louis Roederer Collection, with Chardonnay and Pinot Noir playing the leading role, but Carte Blanche is finished as a demi-sec Champagne, giving a softer, creamier and more gastronomic expression.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3114080104651

Bottle Weight (g): 1670

Bottle Dimension (mm): H300, Dia88

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 10300

Case Dimension (mm): L405 x W255 x H175

Vintage Notes

NA

Vinification

Carte Blanche is shaped by Louis Roederer's art of blending and extended cellar ageing. Aged for three to four years in the cellars, it develops a rich, creamy texture while retaining freshness and balance. The blend mirrors Collection, but the key distinction is dosage: Carte Blanche is made in a demi-sec style, bringing a luscious, rounded character that enhances its suitability for gastronomy, delicate sweetness and savoury-sweet pairings.

Tasting Notes

Carte Blanche shows a soft, creamy and vibrant character. The nose is rich and expressive, opening with cooked fruit, baked apple, white flowers, almond and frangipane. The palate is smooth, generous and well balanced, combining rounded texture with the freshness that defines Louis Roederer Champagne. The fruit remains pure and lively, while cellar ageing brings additional depth and harmony. The finish is creamy, fresh and gently persistent, with a refined demi-sec balance.

Food Pairing

Pair with citrus-led desserts, blue cheeses, lightly spiced dishes, foie gras, fruit tarts, apple pastries, fine milk chocolate, soft cheeses or sweet-savoury canapés.