

veranda
Aperitivo Bar


MAISON FONDÉE EN 1776
LOUIS ROEDERER
CHAMPAGNE

CRISTAL

2015



CANAVES OIA
SANTORINI

Aiolos
AIO TO 1985

PRODUCTION

ORIGINS:

1/3 our "la Rivière" Estate
1/3 our "la Montagne" Estate
1/3 our "la Côte" Estate

MAIN CRUS:

Verzenay, Verzy, Beaumont-sur-Vesle,
Ay, Avize, Mesnil-sur-Oger, Cramant

GRAPE VARIETIES:

60% Pinot noir
40% Chardonnay

WINE IN OAK: 25%

MALOLACTIC FERMENTATION: 0%

DOSAGE: 7g/l

HARVEST:

From 7 to 20 September 2015

VINTAGE

An extraordinary vintage which is also the year in which the Champagne region was recognised as a UNESCO World Heritage Site! 2015 followed the continental trend of that decade: a mild, wet winter and a hot, dry summer. The summer, hot and sunny, brought record-breaking temperatures and water stress. The second half of August brought some very welcome rain, giving the vines some much needed relief. Thanks to this fresh finish, the vines produced juicy, ripe and concentrated grapes. Our ambition for this vintage? To capture the concentration which is the hallmark of this spectacular vintage!

*Cristal 2015 has a chalky temperament,
more "soil" than solar...
which is incredible for such a sunny vintage.
Great ageing potential!*

VINTAGE TASTING NOTES PRODUCTION

Deep yellow hue with a lustrous sheen. Ultra-fine, dynamic bubbles. Intense, concentrated bouquet of yellow fruit (white peach, mirabelle plum) combined with a delicious concentrated toastiness in the form of roasted hazelnut and almond aromas. Perfect, seamless and complex marriage of the almond, wheat and sweet pollen notes from the Chardonnay with the juicy red fruit of the Pinot noir.

Concentrated, energetic and vibrant on the palate, starting out as a silky, almost oily, caress, with soft flavours of candied citrus and iodised spices. Then the powdery texture becomes tauter and the pure, precise and chiselled freshness crescendos. The salivating finish is underpinned by slightly oaky, sappy and saline notes that create a simultaneous sensation of delicacy and concentration!

PAIRING

Wagyu, Kumquat, Foie Gras
King Crab, Rose, Red Pepper
Trout, Citrus Kosho, Black Garlic

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LOUIS ROEDERER
CHAMPAGNE

ROSÉ
2016



CANAVES OIA
SANTORINI

Aiolos
AIO 1919

PRODUCTION

ORIGIN: "La Rivière" vineyards

CRUS: Cumières, Chouilly

GRAPE VARIETIES:

62% Pinot noir

38% Chardonnay

WINE IN OAK: 21%

MALOLACTIC FERMENTATION: 4%

DOSAGE: 8g/l

VINTAGE

The 2016 vintage was characterised by particularly marked weather variations: spring was cool, wet and relatively late whereas summer was warm and dry with a heatwave in late August followed by dry and sunny weather over the harvest period which was highly beneficial to the ripening of the grapes. Our Pinot noirs thrived in these dry, sunny conditions and the heat has given them an intensely fruity character and silky smooth texture. The Chardonnays are just as outstanding although more chiselled and saline in character.

Harvests from 15 September to 1 October 2016.

A deep and fruity rose that encapsulates the exceptional ripeness and intensity of a dry, bright continental summer!

TASTING NOTES

Salmon pink hue with bright red tints. Deep, intense colour. The bubbles are fine yet vibrant and energetic. The summery bouquet shows exceptional intensity and freshness with its aromas of ripe, juicy stone fruit (wild peach) complemented by zesty red fruit (redcurrant) and citrus notes (blood orange). Upon aeration, the nose develops more jammy notes of Roussillon red apricot.

The palate is soft, juicy and concentrated on entry and then quickly shows a chalky, saline freshness that structures the wine and lends it a voluptuous yet delicate mouthfeel. The juicy, ripe fruit (nectarine and wild peach) and citrus (lemon) give the wine a fresh, zesty character that is underpinned by a subtle hint of bitterness. The soft, delicate bubbles coat the palate and impart a velvety texture. The end palate is mouth-watering and ever so slightly salty with discreet tannins and a lovely subtle bitterness that complements the incredible dry chalkiness of the wine and lingers on the seemingly never-ending finish.

PAIRING

Rosette, Tomato Sauce, Mortadella

Pithivier 'Pastitsada', 'Arseniko' from Naxos

Katsu 'Pastrami', Graviera, Arugula

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MAISON FONDÉE EN 1776
LOUIS ROEDERER
CHAMPAGNE

COLLECTION

244



CANAVES OIA
SANTORINI

Aiolos
ATO TO 1985

PRODUCTION

ORIGINS:

1/3 our "la Rivière" Estate
1/3 our "la Montagne" Estate
1/3 our "la Côte" Estate

Grapes grown on Louis Roederer's own estates are complemented by grapes from our partner winegrowers plots selected from the "Heart of the Terroir".

GRAPE VARIETIES:

41% Chardonnay
33% Pinot noir
26% Meunier

244th BLEND:

PERPETUAL RESERVE: 31%

36% (2012/2013/2014/
2015/2016/2017/2018)

RESERVE WINES AGED IN OAK:

10% (2012, 2013, 2014,
2015, 2016, 2017, 2018)

2019 HARVEST:

54% (with 5% vinified in wood)

MALOLACTIC FERMENTATION: 35%

DOSAGE: 7g/l

VINTAGE

The dry, continental year of 2019 broke all previous temperature records in a succession of scorching heatwaves! Moderate yields and magnificent maturity resulted in wines that were dense and fresh.

The harvest took place from 10 to 21 September.

*Each Collection
is a change of gear,
a new chapter
in the Champagne House's
world of taste.
Always unique, yet always
decidedly Roederer!*

TASTING NOTES

Lovely golden yellow, very champagne-like, hue. Dense and steady flow of extremely fine bubbles. Deep, broad bouquet of ripe fruit (wild peaches, william pears) combined with citrus (lemons, blood oranges). The iodised and smoky notes, associated with the autolysis and the ageing in wood, add aromatic freshness. Then come notes of chalk and a hint of reduction, suggesting that the wine will be concentrated and powerful.

The entry to the palate is delicious showing a rich and robust texture. We have a very juicy and concentrated sensation as if we were biting into a ripe fruit. The substance is caressingly soft, coating the palate but is then immediately lightened by the delicate bubbles. The length is created by a lovely backbone of chalky freshness. The wine is both delectably rich, with a slightly roasted character, and super fresh thanks to a salivating finish. The smoky notes then take over to underpin a very flavoursome finish.

Collection 244 marks the return of the texture of the Meunier from the Marne and the Montagne, which adds a lovely richness to the well-structured and saline Pinot noir and Chardonnay grapes!

PAIRING

Oyster, Green Apple, Jalapeno, Ossetra Caviar

Crayfish Tartar, Finger Lime

Peanut Tart, 'Arakas', Grape

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CHAMPAGNE

VINTAGE

2015



CANAVES OIA
SANTORINI

Aiolos
AHO TO 1985

PRODUCTION

ORIGIN: "La Montagne" Estate

CRUS: Verzy, Chouilly

GRAPE VARIETIES:

70% Pinot noir

30% Chardonnay

WINE IN OAK: 34%

MALOLACTIC FERMENTATION: 24%

DOSAGE: 8g/l

VINTAGE

An extraordinary vintage which is also the year in which the Champagne region was recognised as a UNESCO World Heritage Site! 2015 followed the continental trend of that decade: a mild, wet winter and a hot, dry summer.

The summer, hot and sunny, brought record-breaking temperatures and water stress. The second half of August brought some very welcome rain, giving the vines some much needed relief. Thanks to this fresh finish, the vines produced juicy, ripe and concentrated grapes. Our ambition for this vintage? To capture the concentration which is the hallmark of this spectacular vintage!

The 2015 reveals the natural intensity and remarkable concentration of Verzy Pinot noirs from a spectacularly continental vintage.

TASTING NOTES

Deep yellow hue with golden and slightly amber tints and vigorous, lively bubbles.

The intense Pinot noir bouquet includes notes of zesty red fruit (redcurrants) and juicy, sun-drenched yellow fruit (mirabelle plums, wild peaches). After aeration, the nose evolves towards the more classic aromas of the Pinot noirs grown in "La Montagne": dried fruit and smoky notes combined with a few zesty and spicy aromas (white pepper).

The palate is dynamic, concentrated and powerful. The texture is fleshy and vinous with a lovely acidity that incorporates the freshness and concentration of the juice with great ease. The structure is energetic, well-honed, firm and almost classic. The fruity aromas gradually give way to sweeter notes of chocolate (cocoa beans) and even delicate roasted notes. The finish reveals concentrated roasted and stewed fruit underpinned by saline, mouthwatering flavours leaving a magnificent final sensation of lightness, generosity and elegance.

PAIRING

Air Baguette, Taramas, Tuna Bacon

Foie Gras, Chocolate

Mushroom Pie, Graviera, Fermented Mushroom