

MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

LOUIS ROEDERER
C H A M P A G N E



Champagne Louis Roederer

Carte Blanche

Champagne, France
Vintage: Non-Vintage

Overview

Carte Blanche reflects the traditional style of the fine wines from Champagne of the 19th century. It is a soft and creamy champagne, releasing a pure fruit that gives it a lovely vibrant character. After a few years ageing in the cellar, it has reached perfect maturity and, thanks to the Louis Roederer art of blending, shows astonishing freshness and subtlety.

Winemaking

Carte Blanche uses all three Champagne grape varieties (Pinot Noir, Chardonnay, Pinot Meunier) and the blend is identical to the Collection blend. It is predominantly Chardonnay and Pinot Noir, but differs in that the dosage is a demi-sec. Grapes are sourced from Louis Roederer's estate vineyards and complemented by grapes from the House's partner winegrowers plots selected from the "Heart of the Terroir".

Tasting Notes

Aged between 3 and 4 years in Louis Roederer's cellars, Carte Blanche expresses itself with a rich, creamy texture that contrasts with its freshness. It unleashes a succession of delectable notes of cooked fruit, baked apple, white flowers, almond and frangipane. This lovely, well-balanced epicurean champagne is an instant hit!

Food Pairing

This delightful champagne is well suited to gastronomy particularly pairings with light, citrus flavours, blue cheeses, spicy dishes or a square of fine milk chocolate.

TECHNICAL INFORMATION

Varietals: Chardonnay, Pinot Noir, Pinot Meunier

Wine Alcohol: 12%

Dosage: 38 g/l