



Louis
ROEDERER
ET
Philippe
STARCK

BRUT NATURE 2015





**“THE RIPE, CONTINENTAL 2015 VINTAGE GAVE
US WINES WITH MAGNIFICENT CONCENTRATION,
INCREDIBLE DEPTH AND AN INTERESTING VEGETAL,
SAPPY CHARACTER.”**

— Jean-Baptiste Lécaillon, Cellar Master

THE STORY OF AN ENCOUNTER



THE BRUT NATURE IS BORN IN THE LOUIS ROEDERER VINEYARDS. IT IS SO MUCH MORE THAN JUST A CHAMPAGNE: IT IS A DIAGONAL WORK, THE RESULT OF A DESIRE TO CRAFT AN ELEGANT, AUTHENTIC AND PIONEERING WINE.



“A UNIQUE AND DYNAMIC LANGUAGE THAT STEMS FROM THE WORK IN THE VINEYARDS.” Philippe Starck

Conceived as an exchange and shaped by friendship, this wine is first and foremost a result of the free-thinking that came out of a meeting between Louis Roederer’s CEO Frédéric Rouzaud, his cellar master Jean-Baptiste Lécaillon and the designer Philippe Starck. Their conversations led to the creation of the very first Brut Nature in 2006 and the relationship continued to grow over the years to give us the 2009 and 2012 vintages.

There has always been mutual admiration between the three men and this fuelled their conviction, their project guided by a common desire. It was Philippe Starck's vision, his respect for the terroir and his spirit of freedom that inspired Frédéric Rouzaud, back in 2003, to create a very different wine, *"a wine that is stripped bare, as honest and minimalist as possible"*, as Philippe Starck imagined it.

"BY ALLOWING US TO INTERPRET HIS WORDS, PHILIPPE HAS ENABLED US TO GO BEYOND BOUNDARIES THAT WE WOULD NOT OTHERWISE HAVE CROSSED WERE IT NOT FOR HIS CLEAR VISION AND GUIDANCE. THE MORE PRECISE HE WAS IN THE DESCRIPTION OF HIS DREAM, THE MORE PRECISE WE WERE ABLE TO BE IN THE CREATION OF THIS CHAMPAGNE."

Frédéric Rouzaud, Louis Roederer CEO

A long series of conversations thus began, enriching discussions between a poetic and subversive spirit, an orchestra conductor and a skilled cellar master entrusted with the task of transforming this thinking into a truly unique wine.





**"IT WAS JUST INCREDIBLE
TO WITNESS THESE WORDS
BEING TRANSLATED INTO
A CHAMPAGNE."**

PHILIPPE STARCK

The Brut Nature was born from an idea of the dreamed-for, perfect champagne. It is a wine that captures the freshness of the clay soils in a sunny year, a wine of truth, the testimony to an encounter, a soil, a year, free spirits and the independent spirit that runs through the Champagne House. It is a champagne that perfectly encapsulates this new exploration of a Louis Roederer terroir, a champagne that was created by *"drawing constant inspiration from a creative quest,"* as Frédéric Rouzaud puts it.

**THIS WORK OF BALANCE AND PRECISION
HAS BEEN REPEATED ONCE AGAIN FOR
THE 2015 VINTAGE AND EMBODIED FOR
THE SECOND CONSECUTIVE YEAR IN
TWO WINES; A WHITE AND A ROSÉ.**



THE EXPRESSION OF A TERROIR

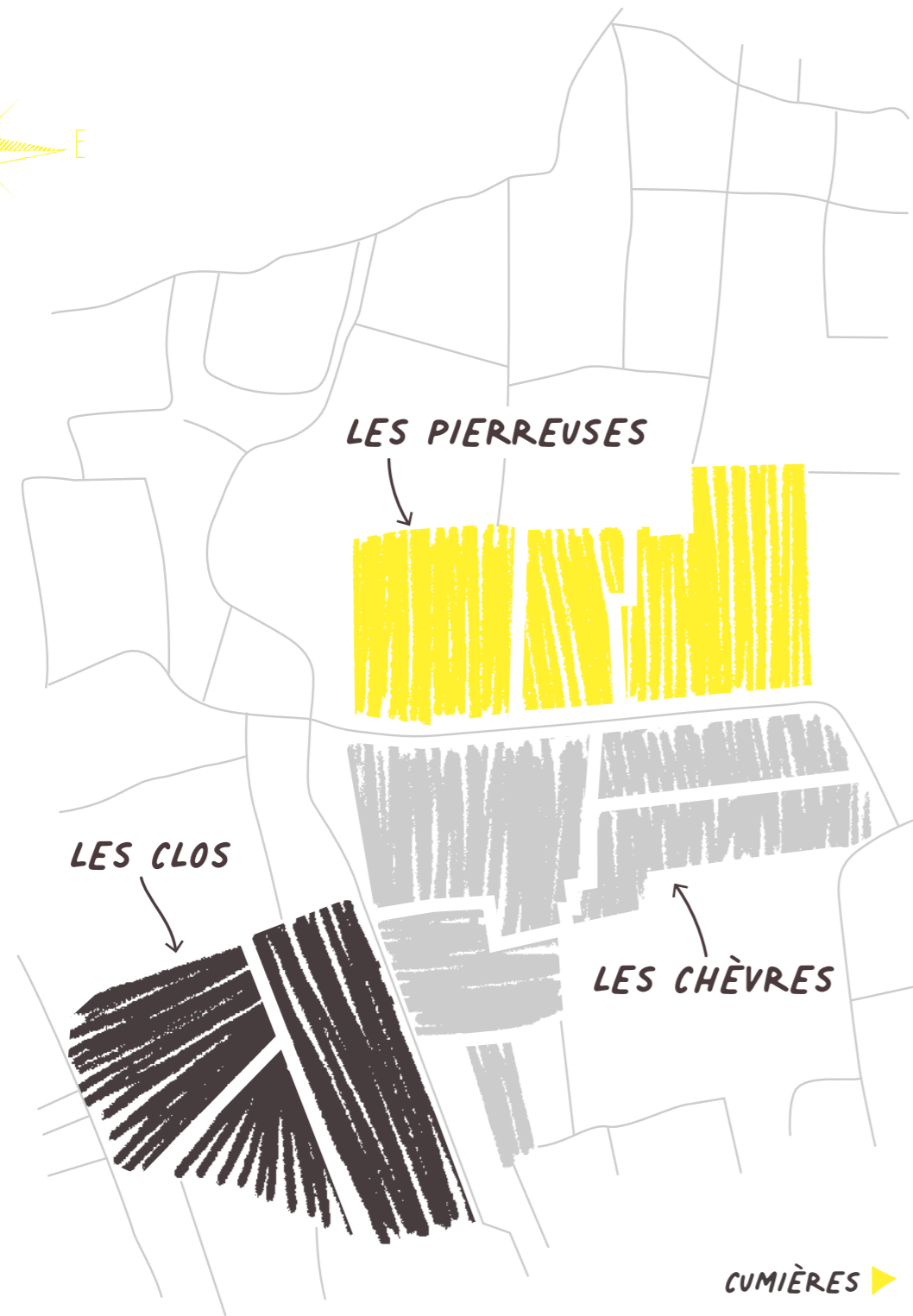
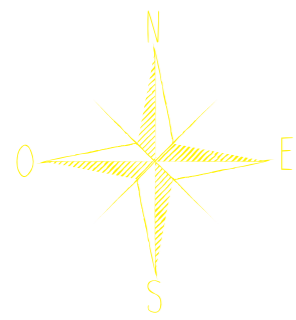


IN WARMER YEARS CERTAIN PARTS OF THIS COOL, CLAY CUMIÈRES TERROIR, WHICH BATHES IN THE WARMTH OF THE SUMMER SUN, GIVE US A VERY DIFFERENT KIND OF ENERGY AND UNRIVALLED FRESHNESS.

THE BLACK SOILS OF CUMIÈRES

Cumières clay hillside, turned towards the sun and basking in its light, is a hallowed enclave, whose grapes always possess a remarkable fragrance and richness. These black soils, on the banks of the Marne river, have long been known to produce generous, opulent and intensely fragrant grapes. In warmer years the grapes obtain incredible ripeness and a higher vibration which gives us this lovely contrast between fruity intensity and salinity.



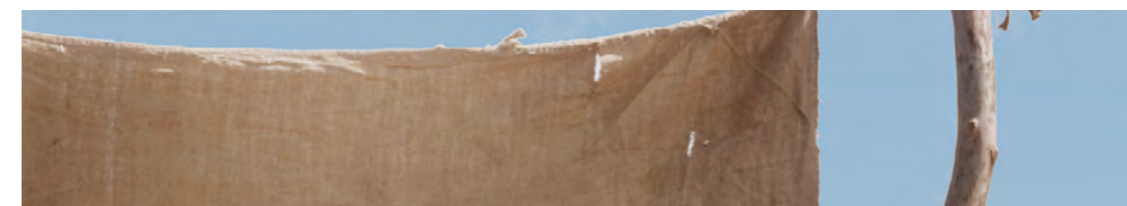


“MY CLASSIC REGISTER IS THE WHITE CHALKY TERROIRS OF CRISTAL. THEY NEEDED AN OPPOSITION, A CONTRAST. THE LES CHÈVRES TERROIR IS TRULY UNIQUE AND NATURE HAS GIVEN US A VERY DIFFERENT STYLE OF JUICE HERE.”

Jean-Baptiste Lécaillon

This terroir is composed of the three “Chèvres” plots which are situated on a small hillock on the outskirts of the village of Cumières. They were formerly used as grazing land and have a variety of different exposures. “Les Pierreuses” is the highest, most pebbly, south-facing section of the hillside, whilst “Les Chèvres” lies further down near the road, faces southeast and has a higher clay content. Lastly “Les Clos” is a small, southwest-facing mound with the highest clay content of them all.

These black and greenish clay soils form masses that rise from the Montagne and undulate on the horizon, like little black marks that darken the landscape, earning them the name of “boudins noirs” (‘black puddings’) in the past.



GENTLE AND MEASURED GROWING PRACTICES

This terroir is worked gently using a respectful and measured winegrowing approach to preserve its unique energy. “We intervene as little as possible, taking a step back whilst still keeping a close eye on things. The objective is to leave the wine and the terroir well alone whilst remaining attentive at all times,” explains Jean-Baptiste Lécaillon. This gentle and respectful approach to winegrowing enriches the spirit of the place, the origins of the wine and the clay composition of the soils.

The blend of varietals further reinforces this unique expression of the wine’s origins. The grapes are picked on the same day and pressed together, all at once, a technique commonly employed by our forefathers. No further blending is carried out after this point and the wines are directly bottled at the end of the fermentation process.



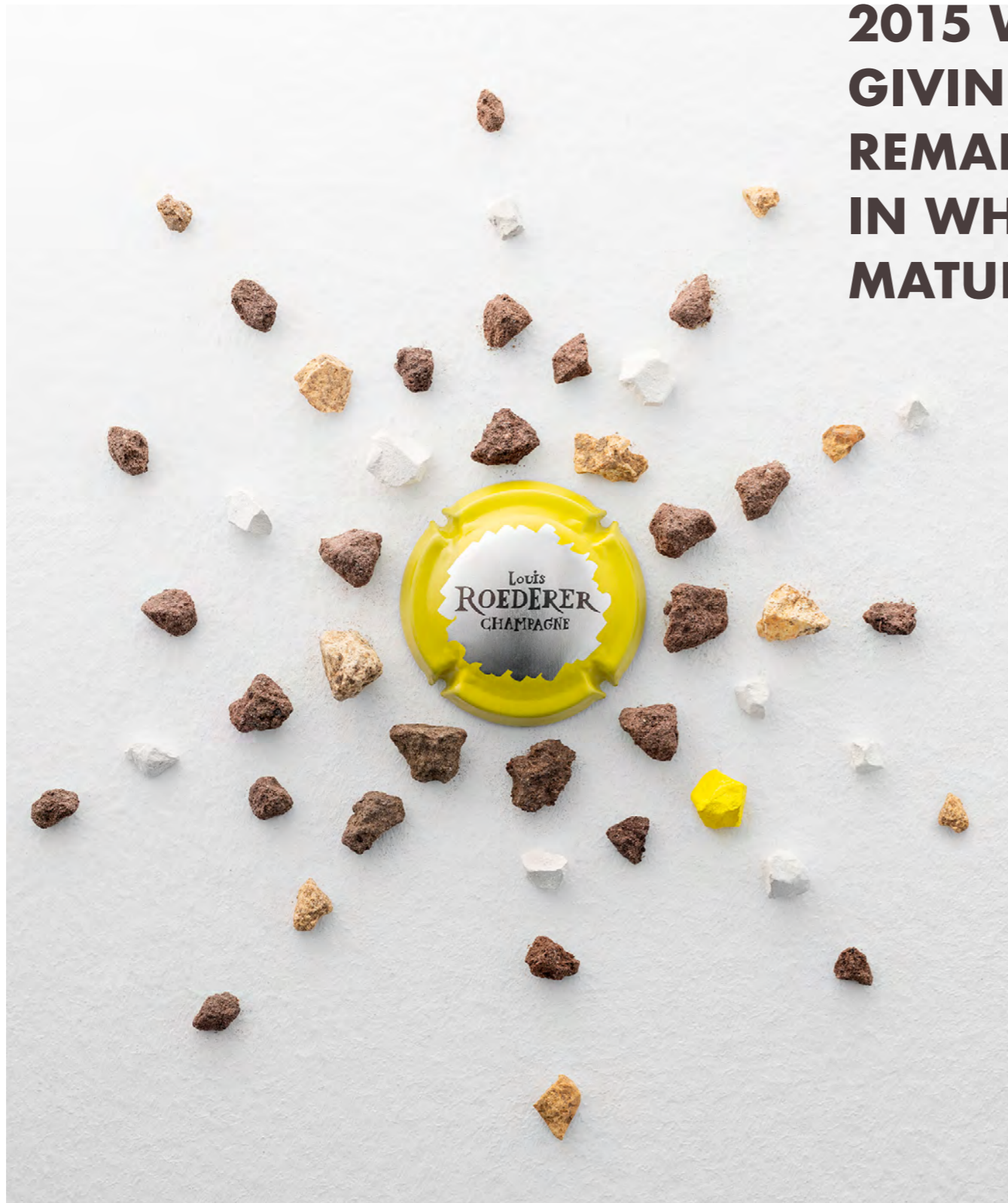


“WE NEED TO CONSTANTLY ADJUST EACH PARAMETER TO ENSURE BALANCE IN THE STRUCTURE AND, MOST IMPORTANTLY, CREATE TEXTURE, WHICH IS THE TRUE GUARANTEE OF QUALITY AND CELLARING POTENTIAL.” Jean-Baptiste Lécaillon

The work of the cellar master is a delicate exercise aimed at obtaining purity, contrast and complexity. Such clockwork precision is deeply instilled in Philippe Starck and masterfully implemented by Jean-Baptiste Lécaillon using his experience and expertise. The ageing of the wine on its lees was prolonged until June to give the wine almost a year for the lees to nourish it and define its texture, imparting depth, fat and body. The wines do not undergo malolactic fermentation as the objective is to keep them in their purest state, reinforcing the contrast and preserving their saline energy. They are then bottled at 5 bars of pressure to ensure that the bubbles are soft yet lively and the mouthfeel, creamy. The wine has retained its exceptional purity thanks to the absence of any dosage.

THE SPECTACULAR 2015 VINTAGE





**2015 WAS A WARM, SUNNY VINTAGE
GIVING US AN EXPLOSIVE SAP,
REMARKABLE DEPTH AND CONCENTRATION,
IN WHICH WE SOUGHT TO BALANCE
MATURITY WITH FINESSE.**

2015 was a continental year that blessed us with perfectly ripe grapes with intensely fruity aromas, a dense texture and remarkable concentration. It was a spectacular vintage with a hot, sunny summer, record high temperatures and a glorious end to the season with rainy spells that helped to slow the ripening. This cool end to the growing cycle resulted in juicy grapes with a particularly interesting sappy, vegetal character. ***"The black clay soils in these Les Chèvres plots concentrated the material and created a lovely contrast between the intensity and salinity of the fruit and the vibration of the terroir,"*** says the cellar master.





Jean-Baptiste Lécaillon reminisces about the birth of this exceptional vintage.
"IT REMINDED ME OF THE 1985 WITH ITS SAPPY CHARACTER AND VERY PROMISING, QUITE UNUSUAL AROMATIC PROFILE. IT WAS AN OUTSTANDING VINTAGE IN PARTICULAR FOR THE PINOT NOIRS WHICH DISPLAYED EXCEPTIONAL DENSITY, DEPTH AND BALANCE."

**WINES THAT
REFLECT
THEIR SOILS**



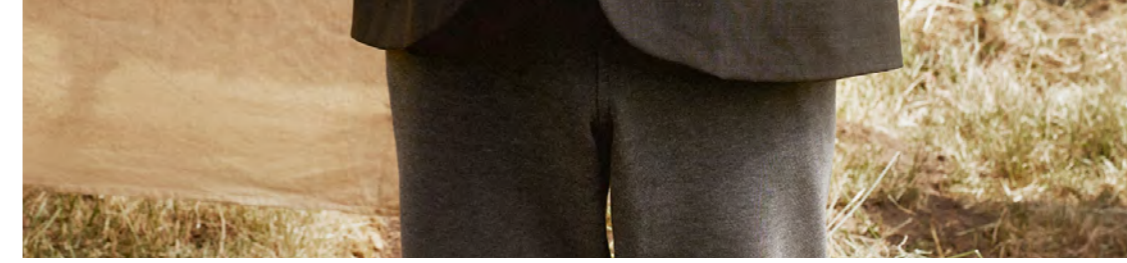
These wines are two readings of the same terroir and offer two different visions of the same place or origin. A fresh, pared-down white with a taut, saline character and a full-bodied, energetic rosé with power and presence.

The Brut Nature 2015 captures the maturity of the year in a decidedly classic style. It is without a doubt the most classic interpretation yet of the Brut Nature thanks to the tactile and structured character imparted by the clay soils. The very essence of Cumières!

**“IT IS AN AUTHENTIC EXPRESSION
OF A POWERFUL BLACK SOIL. IT IS
A SAPPY AND WELL-TEXTURED WINE,
THE PRODUCT OF A WARM YEAR.”**

Jean-Baptiste Lécaillon





BRUT NATURE BLANC 2015

The Brut Nature White is a direct, modern and mineral wine, a perfect snapshot of its origins. The incredibly pure nose exudes white fruit which, after a few swirls in the glass, evolves towards notes of hazelnut, dried fruit and white pepper. It is remarkably fresh with an intense minerality set off by elegant, fine bubbles, taut yet without the slightest austerity, carrying the wine to a long, saline finish. This champagne reveals the quintessence of these clay soils and the sappy character of the vintage with its broad and juicy texture which creates the sensation of immense freshness and finesse.

“WE’RE STILL VERY MUCH WITH THE FRESH FRUIT BUT WITH A MORE POWERFUL CHARACTER THANKS TO THE INFUSION TECHNIQUE WHICH IMPARTS TEXTURE AND BODY.” Jean-Baptiste Lécaillon

BRUT NATURE ROSE 2015

The Brut Nature Rosé graces us with its fresh fruity notes, imparted not only by the terroir but also by the infusion technique used to produce it. The ripest, juiciest grapes were handled as gently as possible to preserve this wine's spontaneous character. The nose opens up with red fruit, floral notes and a subtle hint of spice. The bubbles then release a direct, sappy, generous and almost tannic juice, in which the contrast and substance are balanced by notes of blackberry and bramble, giving way to a delicate, well-honed bitterness on the finish. This is a champagne with body and spirit that combines power and precision, depth and elegance.



THE TRUTH OF THE WINE





A WINEGROWER'S INCISIVE AND EMOTIVE FREEHAND WRITING IS USED TO TRANSCRIBE, IN JUST A FEW LETTERS, THE CONTOURS OF THIS MINIMALIST AND ENERGETIC WINE.





The bottle is as minimalist, authentic and pure as the wine itself, constantly in motion. We wanted the label to be as simple as possible to reflect the spontaneous and joyful character of the champagne. Just a few handwritten words, highlighted in bright colours, as if they had been scribbled in chalk on a blackboard in the cellars by a winemaker. It is all about clarity, purpose and truth. *"It is the totally new and wonderfully precise writing of a champagne in movement,"* explains the designer.

"BRUT NATURE IS A LABORATORY THAT ALLOWS LOUIS ROEDERER TO PUSH THIS LIVING MATTER, THIS BIODIVERSITY, AS FAR AS WE CAN, TO SEE TO WHAT EXTENT THIS BIODIVERSITY COULD PERHAPS TAKE OVER FROM MANY OF OUR PRACTICES."

Jean-Baptiste Lécaillon

"WE'RE HEADING IN THE RIGHT DIRECTION FOR THE FUTURE."

Philippe Starck

Louis
ROEDERER
CHAMPAGNE

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