

Press release



BRUT NATURE 2015
A SPECTACULAR NEW VINTAGE OF THE CHAMPAGNE
CREATED IN PARTNERSHIP WITH PHILIPPE STARCK



Jean-Baptiste Lécaillon, Frédéric Rouzaud and Philippe Starck © Enzo Orlando

After the 2006, 2009 and 2012, Brut Nature, the zero-dosage champagne born from the encounter between Louis Roederer and Philippe Starck, continues along its path with the unveiling today of a particularly remarkable well-balanced, modern and sunny 2015 vintage of the Brut Nature white and rosé.

The story of Brut Nature began more than 10 years ago with a conversation between Frédéric Rouzaud, Louis Roederer's CEO, Jean-Baptiste Lécaillon, Cellar Master, and the creator Philippe Starck. Their lively and passionate discussions, which turned into a true friendship, laid the foundations for this minimalist yet vibrant and energetic champagne.

In its turn and in its own way, this fourth opus expresses the identity of a champagne wine that is both singular and true to the fundamentals of Brut Nature, drawing its authenticity and originality from a craft that is precise and incisive yet free and emotional.

"From our first intuitive ideas back in 2003, Brut Nature, like any creation, is the result of alchemy: that between Philippe Starck's vision and spirit of freedom, and our desire to invent an honest, paired down wine that reveals the unique potential of the Cumières hillside from which it hails. This new vintage is fully in keeping with this lineage, of which it is, without doubt, one of the most distinguished representatives," says Frédéric Rouzaud.

The expression of a terroir

This champagne is the fruit of a new exploration of the Cumières terroir, a clay hillside facing the sun and bathed in its light, and in particular of three adjoining vineyard plots - Les Pierreuses, Les Chèvres, Les Clos - which used to be grazing land.

These cool, clay soils contrast with the typical chalk of the Champagne region and, in warmer years, give us perfect maturity and a higher vibration, creating a lovely contrast between the intensity of the fruit and Brut Nature's typical salinity.

"My classic register is the white chalky terroirs of Cristal. They needed an opposition, a contrast. This terroir called "Les Chèvres" is truly unique; nature has given us a very different style of juice here," explains Jean-Baptiste Lécaillon.

A great vintage

Continental and sunlit, 2015 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 and lovely vegetal sappy character.

"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 noir which displayed exceptional density, depth and balance," says Jean-Baptiste Lécaillon.

Two interpretations of the same terroir

Brut Nature White 2015 is a modern, mineral and upright wine, a perfect snapshot of its origin. This champagne is an honest rendition of the vibrations of the clay soil and of the sappy character of the vintage, and presents us with a wonderfully broad and juicy texture, tracing a path of immense freshness and finesse.

According to Philippe Starck, *"The Brut Nature White 2015 is a champagne of action and movement, a champagne that exudes intelligence. Taut and lively, bright and elegant. It is a champagne of the daylight, of instant drinking pleasure."*

The Brut Nature Rosé 2015 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. This is a champagne with body and spirit that combines power and precision, depth and elegance.

"Brut Nature Rosé 2015 is a mental challenge, a unique sensory and sentimental experience in which you drink the colour, you drink the pink! Soft and intimate, bright and powdery. This is a sunset champagne," says Philippe Starck.



The three Cumières vineyard plots with their green and black clay soils, the cuvée's birthplace

About Louis Roederer

Founded in 1776 in Reims, Louis Roederer is an independent family-run champagne house headed by Frédéric Rouzaud. In addition to producing Louis Roederer and Cristal champagnes, Louis Roederer also owns Deutz champagne, Château Pichon Longueville Comtesse de Lalande (Grand cru classé de Pauillac), Château de Pez (Saint-Estèphe) and Maison Descaves in Bordeaux; Domaines Ott in Provence, Delas Frères in the Rhône valley, Porto Ramos Pinto in Portugal and, in California, Roederer Estate, Scharffenberger Cellars, Domaine Anderson, Merry Edwards Winery and Diamond Creek Vineyards.*

Committed to sustainable growing practices for over 20 years, the Louis Roederer Champagne House achieved a new milestone with the award, in March 2021, of the French "AB" organic agriculture certification for 115 hectares of its historic vineyards.

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About Starck

Philippe Starck, world famous creator with multifaceted inventiveness, is always focused on the essential, his vision: that creation, whatever form it takes, must improve the lives of as many people as possible. This philosophy has made him one of the pioneers and central figures of the concept of "democratic design".

By employing his prolific work across all domains, from everyday products (furniture, a citrus-squeezer, electric bikes, an individual wind turbine), to architecture (hotels, restaurants that aspire to be stimulating places) and naval and spatial engineering (mega yachts, habitation module for private space tourism), he continually pushes the boundaries and requirements of design, becoming one of the most visionary and renowned creators of the international contemporary scene.

Philippe Starck and his wife, Jasmine, spend most of their time on airplanes or in "middles of nowhere".

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