

Louis Roederer Blanc de Blancs Brut Vintage



Origin	
Country	France
Wine Region	Champagne
Winery	Louis Roederer
Technical Data	
Grape Varieties	Chardonnay
Type	Sparkling white wine, Brut
Bottle Sizes Available	750 ml, + with a luxury gift box
Closure	Natural cork
Vinification	Part of the wine is vinified in oak. No malolactic fermentation. The final wine is prepared with the best embodiment of the vinting in mind, preserving the unique style of Roederer.
Ageing	5 years in the cellar and 8 months after disgorgement. Dosage 8 g/l.
Awards and certificates	94 points View From the Cellar 94 points The Wine Advocate
Description	
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In Brief	Louis Roederer Blanc de Blancs Brut Vintage offers the best of the vintage and the Chardonnay variety in the unmatched style of the Champagne House. This exceptional harvest will remain in the heart of every connoisseur and collector. A wine with great cellaring potential.
Tasting notes	Bright, golden colour with a green hues. Delicate and persistent pearls. Very delicate and airy bouquet. Notes of flowers (jasmine), ripe, fine and almost baked citrus fruits. They are enriched by aromas of sea breeze, combined with warm, sweet notes of freshly baked pastries. After the fresh, energetic attack, the wine is dense, delicately spicy and invigorating on the palate. A predominantly salty character overlays the aromas of citrus fruits (orange), almonds, wheat and Madagascar vanilla. The soft, melting pearls give way to mineral freshness, revealing a body that initially seems light and airy, but subsequently escalates in the finish, thanks to elegant tannins and notes of baked spices.
Food Pairing	Excellent both as an aperitif and with food.

Notes

