

Louis Roederer Brut Nature Vintage


MAISON FONDÉE EN 1776
LOUIS ROEDERER
CHAMPAGNE

Origin

Country	France
Wine Region	Champagne
Winery	Louis Roederer

Technical Data

Grape Varieties	Pinot Noir, Meunier and Chardonnay
Type	Sparkling white wine, Brut Nature
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 with zero dosage, preserving the unique style of Roederer. Zero dosage.
Ageing	5 years in the cellar and 6 months after disgorgement.
Awards and certificates	94 points Wine Enthusiast 93 points The Wine Advocate

Description

In Brief	Louis Roederer Brut Nature Vintage is a collaboration between Roederer and Philippe Starck as it is obvious from the memorable label. This exceptional harvest will remain in the heart of every connoisseur and collector. A wine with great cellaring potential.
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Tasting notes	Golden yellow hue flecked with green. Delicate, compact, gentle bubbles. Intense aromas of juicy, ripe fruit such as vineyard peach and candied lemon combined with toasty notes and hazelnut. The ripeness of the fruit is revealed through the aromas of baked apples, caramelized spices and a hint of fresh wood and benzoin. The attack is juicy and textural. The gentle, velvety smooth effervescence coats the palate before giving way to an intense, saline freshness. This delicious combination gives the wine a lovely intensity further enhanced by excellent freshness and a pleasant hint of bitterness. This intensity overrides the juicy, rounded body and gives way to a clean, direct and remarkably pure finish.
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Food Pairing	Excellent both as an aperitif and with food.
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