

Louis Roederer Brut Vintage



Origin

Country	France
Wine Region	Champagne
Winery	Louis Roederer

Technical Data

Grape Varieties	Pinot Noir and Chardonnay
Type	Sparkling white wine, Brut
Bottle Sizes Available	750 ml, + with a luxury gift box
Closure	Natural cork

Vinification	The grapes from each plot for the base wines are vinified separately. Part of the wine is vinified in oak. Partial malolactic fermentation. The final blend is prepared with the best embodiment of the vintage in mind, preserving the unique style of Roederer.
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Ageing	4 years in the cellar and 6 months after disgorgement. Dosage 8 g/l.
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Awards and certificates	93 points Wine Spectator 95 points The Wine Advocate
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Description

In Brief	Louis Roederer Brut Vintage offers the best of the vintage and the two leading Champagne varieties in the unmatched style of the Champagne House. This exceptional harvest will remain in the heart of every connoisseur and collector.
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Tasting notes	Yellow hue with shimmering, slightly amber, tints. Steady yet vibrant bubbles. Soft, almost sweet, intense and deep bouquet of slightly tart yellow (peach) and red (redcurrant) fruits. Hints of spice, cocoa beans and smoke add to this generous, complex and gastronomic bouquet. Broad, fruity and dense on the palate. The concentrated, ripe red fruit is transformed into nectar - a sensation of sweet concentration which turns to velvet thanks to the silky smooth, sensual, bubbles.
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Food Pairing	Excellent both as an aperitif and with food.
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