

Louis Roederer Collection NV


MAISON FONDÉE EN 1776
LOUIS ROEDERER
CHAMPAGNE

Origin

Country	France
Wine Region	Champagne
Winery	Louis Roederer

Technical Data

Grape Varieties	Chardonnay, Pinot Noir and Meunier
Type	Sparkling white wine, Brut
Bottle Sizes Available	375 ml, 750 ml, 1,5 l, 3,0 l, 6,0 l, 9,0 l, + with a luxury gift box + as a gift box set
Closure	Natural cork
Vinification	The grapes from each plot for the base wines are vinified separately, after which they are aged for 10 years in French barrels. 10% of the wine is vinified in oak. Partial malolactic fermentation. The final blend always includes wine from the last vintage with its unique character, softened by the richness of wines from previous vintages.
Ageing	3 years in the cellar and 6 months after disgorgement. Dosage 8 g/L.
Awards and certificates	CSWWC: Supreme World Champion 2018: Louis Roederer NV Brut Premier in Magnum; CSWWC: Sparkling Wine Maker of the Year 2018: Louis Roederer NV Brut Premier in Magnum Decanter World Wine Awards: Gold Medal and Non Vintage Champagne Trophy 2013

Description

In Brief	The Collection series is a step up from the house's previous NV Champagne Brut Premier. The number of the Collection represents the vintage since the beginning of the Champagne House that is the core for the current Champagne. Each Collection is a change of gear, a new chapter in the Champagne House' world of taste. Always unique, yet always decidedly Roederer!
Tasting notes	Bright colour with golden highlights. The pearls are exquisite. On the nose there are aromas of citrus fruits (lemon) and fresh, spicy notes, combined with soft tones of roasted hazelnuts and acacia. After aeration, the wine develops notes of fresh wood, fine spices (pepper, cardamom), cocoa beans and honey nougat, adding depth. The palate is smooth, round and fresh at the same time. The attack is juicy, direct, concentrated and clean, but the taste is extremely soft with a palpable freshness, giving it a remarkable mineral precision and discreet elegance. Authentic and precise, juicy and fresh style.

Food Pairing	Excellent both as an aperitif and with food.
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Notes

