Wijnfiche

Louis Roederer Collection - Brut - in giftbox | Champagne France (CHAMPAGNE) —

Domain

Louis Roederer

The Roederer champagne house was founded in 1776, and more than two centuries later it is still an independent family business. Louis Roederer inherited the champagne house from his uncle Nicolas Schreider in 1833 and decided to give the domain his name. Under his leadership, the house grew enormously. As early as the 19th century, this house sold 2.5 million bottles of champagne a year, mainly to the Russian nobility. Today, the domain is managed by Frédéric Rouzaud. The quality of a great champagne depends to a great extent on the quality of the grapes used. Louis Roederer has the advantage that three quarters of the grapes used can be harvested from estates that have been in family hands for some time. Roederer's own vineyard in France covers 240 hectares.
Since 2000, the focus here has been on Biodynamics. A total of 10 Hectares of vineyard is dedicated to their biodynamic project.

Year specific information

90 points Robert Parker : « La cuvée Brut Premier est issue des 3 cépages champenois provenant de plus de 40 crus différents. C'est un assemblage de 6 années de vendange dont une partie provient de la collection de vins de réserve Louis Roederer élevée en foudre de chêne pendant plusieurs années. Elle bénéficie de minimum 3 années de maturation en caves et également d'un repos de 6 mois après dégorgement afin de parfaire sa maturité. son style fin, élégant mais offrant, grâce aux vins de réserve, une vinosité, une rondeur et des saveurs qui le rendent vibrant, frais et généreux. »

Taste

Fijne bubbels. In de neus erg delicaat met aroma's van witte bloemen en gedroogd fruit. Een erg rijpe wijn, breed pallet, in de mond fruitig en fris.

Food pairing

Desserts | Fish | Meat - white | Crustacea

General information

Type: Sparkling wine
Grape varieties: Chardonnay (56%), Pinot Noir (34%), Pinot Meunier (10%)
Viticulture: Traditional
Storage (years): + 2-3
Serving temperature: 8-10 °C
Taste profile: Complex dry

