Wijnfiche

Louis Roederer - Brut Collection - 37,5 cl | 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.

Vinification

The Champagne is made with one base wine and reserve wines from six different years. The reserve wines are aged in steel tanks as well as in oak barrels. With Roederer's new story, "Collection", which replaces the name Brut Premier, the house likes to put these vintages in the spotlight. You can find this on the back of the bottle.

Taste

Fine and silky bubbles. Delicate nose opening with notes of white flowers. With aeration, notes of dried fruits. From the first moment, its personality and its seduction: the texture is ample, fleshy and quite unexpectedly integrates characters of maturity and vinosity associated with more fruity and refreshing notes.

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

