

## **Louis Roederer Collection – Brut | 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.

### **Food pairing**

Fish | Crustacea | Aperitif

### **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

