



Champagne Louis Roederer

NON VINTAGE BRUT PREMIER CHAMPAGNE

Brut Premier characterizes the timeless Louis Roederer style with the combination of fresh, youthful fruitiness and the vinous qualities of a fully matured wine. It is a structured wine with a lively attack and a smooth palate. Brut Premier comes in antique-colored bottles that filter out nearly 100 percent of light and are light weight.

Winemaking

The blend is composed of harvests from four different years, including three different years from the Louis Roederer reserve wines cellar. The reserve wines mature in oak casks for an average of two to five years. The percentage of reserve wines included in the Brut Premier blend varies from 6 percent to 10 percent. The 'liqueur de dosage' is prepared with the greatest of care from a selected blend of eight to 10 of the very best crus from the Louis Roederer vineyard and then left to age in oak casks.

Tasting Notes

Brut Premier is a pale golden color with delicate, persistent beading. Its rich yet subtle bouquet has hints of hawthorn, almonds and toast. It has a clean attack and creamy structure. The inclusion of reserve wines gives the complexity and roundness characteristic of Louis Roederer champagnes. This champagne strikes a perfect balance between the vinosity and fruitiness of the Pinot Noir and the finesse of the Chardonnay.

Serving

Brut Premier can be served for many occasions. It is ideal as an aperitif, thanks to its freshness and finesse, and as a splendid accompaniment to fine cuisine, thanks to its structure.

Technical Information

Appellation:	Champagne
Varietal(s):	2/3 Pinots (10% to 15% of which are Pinot Meunier), 1/3 Chardonnay
Aging:	Average period of three years
Wine Alcohol:	12%
Dosage:	Since 2007, dosage has dropped from around 12 g/l to 10 g/l
Number of Cases	92,000 - 4.5 Litre cases
Imported:	
Suggested Retail Price:	\$45

