

# MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

**LOUIS ROEDERER**  
CHAMPAGNE



Champagne Louis Roederer

## Brut Premier

Champagne, France  
Vintage: Non-Vintage

D	94	JS	93	WA	92	W&S	92	WE	92
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### Overview

Since Champagne Louis Roederer's founding in 1776, the House has been synonymous with the world's greatest champagnes. The upheavals of the start of the twentieth century, in particular the First World War that destroyed more than half of the Louis Roederer estate, led Léon Olry Roederer to reconstruct his vineyard. He decided to buy in grapes to ensure continuity during the period of crisis. In doing so, he created a wine of several vintages with a constant taste whatever the year of harvesting. Today, this wine is Brut Premier! The wines are kept a minimum of three years on the lees for the multi-vintage Brut Premier.

### Winemaking

Brut Premier uses all three Champagne grape varieties from more than 40 different plots. 40% pinot noir, 40% chardonnay, 20% pinot meunier - 5% of wines are matured in oak casks with weekly batonnage and 10% of reserve wines are matured in casks. Partial malolactic fermentation. The wine is an assemblage of six years of harvesting, a part of which comes from the Louis Roederer reserve wine collection, matured in oak casks for several years. It is matured for three years in the cellar and rested for six months after disgorgement to perfect maturity. Dosage of between 10 and 11 g/L is adapted to each vintage.

### Tasting Notes

Delicate and elegant. Its reserve wines bring rich round flavors that make it vibrant, fresh and generous. From the outset, Brut Premier affirms its personality and seduction: the texture is full and generous and, in a fairly unexpected way, integrates characteristics of maturity associated with fruitier and more refreshing notes. The wine has a fresh festive finesse. In the mouth, the wine has structure, richness and length. It is a full, complex wine that is both modern and powerful, whilst remaining a great classic.

### Food Pairing

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. Brut Premier pairs beautifully with langoustines or shellfish, honey and brioche, liver and white fruit (peaches and mirabelles), as well as terrine of foie gras with almond jelly.

### TECHNICAL INFORMATION

Varietals: 40% Pinot Noir, 40% Chardonnay, 20% Pinot Meunier

Wine Alcohol: 12%

Dosage: Between 9 and 11 g/L is adapted to each vintage

Aging: Average period of three years