



MAISON FONDÉE EN 1776

LOUIS ROEDERER

CHAMPAGNE

Brut Premier
is a classic
aperitif and
gastronomic
wine that can
be served
everywhere
and anytime.

The Wine Advocate



94 points

*I've long adored Brut Premier, a **grand pinnacle** and dependable bargain in the non-vintage Champagne stakes.*
Decanter | 7.20

93 points

*The palate as a tense, fresh, mineral-salt core and then layers of fleshier, supple fruit. **All you want in a great NV!***

James Suckling | 9.18

92 points

An elegant Champagne...
Wine Spectator | 11.17



BLEND

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

AGING

Average period of
three years



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 9 and 11 g/L is adapted to each vintage.

Louis Roederer was founded in Reims in 1776. Today it is one of the very last family-owned grandes marques in Champagne.

