

Champagne Louis Roederer Brut Premier N.V.



Region

The vineyards of Champagne are planted in three distinct areas south of the city of Reims. The 'Montagne de Reims' is predominately planted with Pinot Noir, the backbone to the Champagne blend, whilst Chardonnay is ideally suited to the chalky slopes of the 'Cote des Blancs' south of the town of Epernay. Pinot Meunier dominates the 'Vallee de la Marne', an area susceptible to frosts, which it is more able to withstand, due to later budding. The secret of Champagne is in the blend, where wines from different grape varieties and vineyards are blended to achieve the 'house style'.

Producer

Louis Roederer is one of the largest independent Champagne Houses, owned by the same family since 1776. The house owns some 200 hectares of vineyards, all of which are Grand Cru or Premier Cru. 70% of the wine from Brut Premier comes from a base vintage (currently 2010) and the other 30% comes from Roederer's reserve. The wines are matured for three years in the cellar on its lees and is then rested for six months after disgorgement. It has a dosage of between 10 and 11g/l which is adapted to each vintage.

Tasting Notes

With an impressive estate of 200 hectares of highly rated vineyard, Roederer has the advantage of control over all stages of production on which it has built a tremendous reputation for quality and consistency. Pale golden in colour with a rich yet subtle bouquet, with hints of hawthorn, almonds and toast. Brut Premier is the embodiment of the house style and strikes a perfect balance between the structure and fruitiness of Pinot Noir and the finesse of the Chardonnay. Smooth and complex with lovely notes of toast and almonds and a fantastic rich and dry finish. One of the great family houses in Champagne!

Food

A rich style that works well as an aperitif and accompaniment to cold meats, salads and seafood.

Technical Information

Country	France	Dry/Sweet Style	Bone dry
Region	Champagne	Alcohol Content	12%
Grape(s)	Pinot Noir (56%) Chardonnay (34%) Pinot Meunier (10%)	Closure Style	Cork
Type	Sparkling	Organic/Biodynamic	No
Style	Fizz	Allergens	Milk: No Egg: No
Oaked Style	Unoaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Medium bodied		
Sustainable	No		



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