



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

Brut Premier uses all three Champagne grape varieties from more than 40 different plots. The wine is an assemblage of eight years of harvesting, a part of which comes from the Louis Roederer reserve wine collection, matured in oak casks for two to 10 years. The percentage of reserve wines included in the Brut Premier blend varies from 10 to 33 percent. Five percent of the wines used in the Brut Premier blend are matured in oak casks with weekly batonnage and ten percent of reserve wines included in the blend are matured in casks with partial malolactic fermentation. The blend is matured for three years in the cellar and rested for six months after disgorgement to perfect maturity.

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. "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." - Jean-Baptiste Lécaillon

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. Brut Premier is the perfect accompaniment to langoustines, shellfish, liver, white fruit or honey and brioche.

Technical Information

Appellation:	Champagne
Varietal(s):	40% Pinot Noir, 40% Chardonnay, 20% Pinot Meunier
Aging:	Average period of three years
Wine Alcohol:	12%
Dosage:	Between 9 and 11 g/l is adapted to each vintage

