



# Champagne Louis Roederer Blanc de Blanc 2016

Louis Roederer

<b>Type</b>	Sparkling wine
<b>Origin</b>	France, Champagne
<b>Producer</b>	Louis Roederer Champagne
<b>Expansion</b>	48 months of bottle fermentation and 6 months of Dégorgemet in the bottle.
<b>Contents</b>	75 cl
<b>Vintage</b>	2016
<b>Enjoyment phase</b>	up to 19 years
<b>Serving temperature</b>	8- 10° C
<b>Alcohol content</b>	12.5 %
<b>Grape varieties</b>	Chardonnay
<b>Article no</b>	43310116

## Comments

The Cuvée Blanc de Blancs Vintage was made exclusively from Chardonnay. They were matured on lees for an average of 5 years. After disgorging, it rests for at least 6 months to gain maturity.

## Pairing

Small appetizers, combined with baguette, olive spread, beetroot horseradish, cashew nut cream, cheese such as (goat) Gouda or walnut Brie, smoked ham, olives, vegetables, trail mix and grapes, also go well with champagne. Crackers with cream cheese and caviar or salmon slices are also perfect for appetizers.

## Tasting notes

This Blanc de Blancs is supported by the saline freshness of its limestone soils. The wine is slim, sincere and radiant. Its powdery texture flatters the palate and its minerality is beautifully integrated. A real triumph for Chardonnay!