



Champagne Louis Roederer Brut Vintage 2016

Louis Roederer

Type	Sparkling wine
Origin	France, Champagne
Producer	Louis Roederer Champagne
Expansion	48 months of bottle fermentation and 6 months of Dégorgemet in the bottle.
Contents	75 cl
Vintage	2016
Enjoyment phase	up to 15 years
Serving temperature	8- 10° C
Alcohol content	12.5 %
Grape varieties	Chardonnay 30 %, Pinot Nero / Pinot Noir / Blauburgunder 70 %
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Comments

Fascinated by the aromatic diversity of the Pinot noir grape variety in Champagne, Louis Roederer decides to build his Cuvée Vintage on the structure and power of the Pinots noirs from the Reims mountains, where the vines ripen more slowly in a north-eastern exposure. The personality of this great wine becomes more refined and intense over time as it ages in oak barrels. Brut Vintage is made from approximately 70% Pinot noir and 30% Chardonnay, of which 30% is aged in oak barrels. It is aged for an average of 4 years with lees and also for at least 6 months after dégorgement to complete its maturity.

Pairing

Small appetizers, combined with baguette, olive spread, beetroot, horseradish, cashew nut cream, cheese, for example (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

The taste experience is typical of Louis Roederer's vintage wines: the attack is wide and deep; vinous fullness, rich and refined with sweetness, with the firmness and acidity of the Pinots noirs from Verzenay. The whole is perfectly integrated into a subtle structure. The tasting reveals dazzling references to candied fruit, almond cream, toast and white chocolate or caramel.