



THÉOPHILE BY LOUIS ROEDERER - BRUT

PRODUIT

Presentation

The **Champagne Théophile Brut** is an elegant and accessible cuvée that perfectly embodies the French art of living. Produced by Maison Louis Roederer, this champagne is based on a harmonious blend of Pinot Noir, Chardonnay, and Meunier, made from carefully selected grapes. Théophile Brut is distinguished by its fresh, lively, and fruity style, ideal for convivial moments and festive aperitifs. Its vintage label, inspired by the 1930s, reflects its joyful and authentic spirit, appealing to both champagne lovers and novices.

Tasting Notes

The light golden color, enlivened by fine, elegant bubbles, invites tasting. The nose reveals delicate aromas of white fruits (pear, apple), enhanced by floral notes and light brioche nuances. On the palate, the attack is fresh and lively, followed by a beautiful roundness and a lingering finish expressing fruity flavors and a subtle minerality. Théophile Brut is a versatile champagne, perfect for pairing with aperitifs, seafood, poultry, or light dishes.

PROFIL GUSTATIF

Léger		Puissant
Sec		Moelleux
Vif		Rond
Minéral		Fruité



IDENTITÉ

Région viticole / Pays	Champagne / France
Type de vin	Blanc
Volume	1,5L
Degré d'alcool	12,5%
Potentiel de garde	à boire
Cépages	Chardonnay, Pinot Meunier, Pinot Noir