



LOUIS ROFDERER BRUT MILLÉSIMÉ

PRODUIT

OFFER: BUY 6 + 1 FREE

Presentation

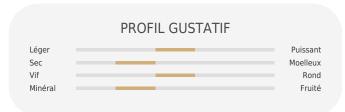
The Champagne Louis Roederer Brut Millésimé 2016 embodies the elegance and precision of a great Champagne wine from a single, remarkable year. Produced exclusively during exceptional vintages, this champagne faithfully reflects the unique personality of 2016, marked by a dry and sunny summer. Composed primarily of Pinot Noir (approximately 65%) from the grands crus of the Montagne de Reims, and Chardonnay (approximately 35%) from the Côte des Blancs, it expresses the richness, structure, and depth characteristic of the high-altitude terroirs carefully selected by Maison Roederer.

Tasting Notes

On tasting, the 2016 Brut Millésimé seduces with its brilliant golden color and fine, even effervescence. The nose is complex, revealing ripe aromas of yellow fruits (peach, mirabelle plum), white flowers, toasted almonds, and light spicy notes. On the palate, the attack is precise and generous, followed by a full, chalky texture. The maturity of the vintage combines with a mineral tension that extends the saline and persistent finish. This is a gastronomic champagne, distinguished and vibrant, which will gain even more complexity with a few years of aging.

A Great Vintage of Balance and Character

Louis Roederer has created a great vintage wine, at the crossroads of power and finesse. The 2016 Brut embodies the House's vision: to reveal the essence of a vintage through the prism of exceptional terroirs cultivated biodynamically. Balanced, refined, and expressive, it is aimed at lovers of structured champagnes, capable of accompanying an entire meal or enhancing sophisticated pairings. A masterful expression of the Roederer style, both faithful to tradition and resolutely contemporary.



Région viticole / Pays Champagne / France Type de vin Blanc Volume 0,75L



NOTATIONS

The World's Most Admired Champagne Brand : N°1

Degré d'alcool	12,5%
Potentiel de garde	10 ans
Cépages	Chardonnay, Pinot Noir