



LOUIS ROEDERER VINTHÈQUE BRUT MILLÉSIMÉ

PRODUIT

Presentation

The *Champagne Louis Roederer Vinothèque 1996* is an exceptional work, a rare cuvée from the House's most secret cellars. Aged for more than two decades on lees, then refined on the tip and disgorged at perfect maturity, this wine reveals the quintessence of time and terroir. Made exclusively from the finest vineyards of the Montagne de Reims and the Côte des Blancs, this vintage champagne is made from a blend of **Pinot Noir** and **Chardonnay** of rare purity. The *Vinothèque* collection embodies Louis Roederer's ultimate vision: to enhance aging to deliver sensations of unparalleled depth.

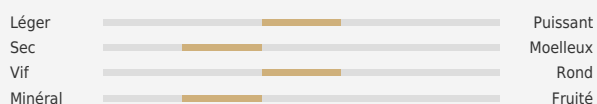
Tasting Notes

The 1996 Vinothèque reveals an intense golden color with copper highlights, enhanced by a fine and delicate effervescence. The nose is captivatingly complex, blending evolved aromas of dried fruit, warm brioche, honey, white truffle, and candied citrus, punctuated by subtle notes of beeswax and saffron. On the palate, the texture is silky, ample, almost caressing, carried by a mineral tension that remains incredibly lively. The finish, with its majestic length, combines power, freshness, and elegance in a fascinating harmony. This champagne is a sensory experience in its own right, tailored for discerning connoisseurs.

Typicality of the 1996 vintage

The 1996 vintage is one of the most legendary of the 20th century in Champagne, marked by an exceptional combination of **high maturity** and **very pronounced acidity**. This unique contrast has produced wines of rare longevity, at once rich, taut, and expressive. At Roederer, this vintage has been interpreted with perfect mastery, revealing a masterful balance between concentration, freshness, and finesse. Today, after nearly 30 years of aging, the 1996 Vinothèque embodies all the magic of this great vintage, offering a depth and complexity that only time can reveal.

PROFIL GUSTATIF



IDENTITÉ

Région viticole / Pays	Champagne / France
Type de vin	Blanc
Volume	1,5L



NOTATIONS

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

Degré d'alcool	12,5%
Potentiel de garde	20 ans +
Cépages	Chardonnay, Pinot Noir