



BRUT MILLÉSIMÉ LOUIS ROEDERER

PRODUIT

Presentation

The *Champagne Louis Roederer Brut Millésimé 2015* is the pure expression of a sunny and generous year.

This vintage is born from a hot and dry climate, producing wines that are ripe, concentrated, and remarkably balanced. True to the House's philosophy, this champagne is made primarily from Pinot Noir (around 70%) from the best vintages of the Montagne de Reims, combined with Chardonnay (around 30%) from the Côte des Blancs. The 2015 vintage reveals a controlled power, combining aromatic richness, a smooth texture, and mineral freshness—the signature of the Roederer style.

Tasting Notes

To the eye, the 2015 Brut Millésimé presents a luminous color with golden highlights, punctuated by fine, elegant bubbles. The nose opens with aromas of ripe yellow fruits (apricot, mango), pastry, roasted hazelnut, and white flowers, enhanced with smoky and slightly spicy notes. On the palate, the wine seduces with its velvety texture, fullness, and aromatic intensity. A beautiful tension balances the vintage's generosity, offering a long, saline, and refined finish. A champagne of character, ample and perfectly controlled.

A sunny and structured vintage

With this 2015 Brut Millésimé, Louis Roederer once again demonstrates his talent for sublimating the climatic characteristics of a year. The natural richness of the vintage is perfectly integrated thanks to precise aging and a meticulous blend, resulting in a champagne made for gastronomy, as good young as after a few years of aging. Both opulent and fresh, it embodies the powerful elegance of the great Champagne years.

PROFIL GUSTATIF

Léger		Puissant
Souple		Tannique
Sec		Moelleux
Vif		Rond
Fruité		Boisé
Minéral		Fruité

IDENTITÉ

Région viticole / Pays	Champagne / France
Type de vin	Blanc
Volume	1,5L
Degré d'alcool	12,5%



NOTATIONS

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

Potentiel de garde

10 ans

Cépages

Chardonnay, Pinot Noir