



## LOUIS ROEDERER VINTHÈQUE BRUT MILLÉSIMÉ

### PRODUIT

#### Presentation

The *Champagne Louis Roederer Vinothèque 1995* is a true gem from the House's historic cellars, patiently matured for more than two decades before being revealed to the public. This rare cuvée is the result of a rigorous selection of the best Pinot Noir terroirs from the Montagne de Reims and Chardonnay from the Côte des Blancs, vinified and aged with absolute precision. The *Vinothèque* collection illustrates Louis Roederer's unique ability to create a dialogue between time and terroir, in a quest for harmony, complexity, and fullness. The 1995 vintage, the first great year of the decade, finds a magnificent expression here.

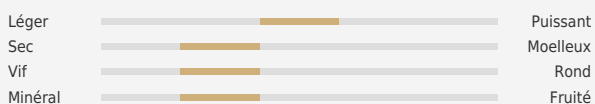
#### Tasting Notes

To the eye, the 1995 Vinothèque displays an intense gold color with amber highlights, highlighted by a string of fine, persistent bubbles. The nose is remarkably rich: notes of hazelnut, dried fruit, toast, marzipan, candied fruit, and hints of sweet spices elegantly intertwine. On the palate, the maturity is majestic: the texture is ample, creamy, almost enveloping, but still carried by a lively freshness and a mineral structure that characterizes the precision of the Roederer style. The finish is of a rare length, persistent and saline, with an aromatic complexity that constantly evolves with aeration.

#### Typicality of the 1995 vintage

The 1995 vintage marks a turning point in Champagne after several difficult years. It was distinguished by a **hot and sunny summer**, followed by a perfectly ripe harvest, producing wines with a **generous structure and natural balance**. At Louis Roederer, this vintage produced champagnes of great richness, but also with remarkable aging potential. Today, the 1995 Vinothèque cuvée reaches its peak: an emotional, mature and vibrant wine that elegantly tells the story of a great vintage enhanced by time.

### 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 |