

# BRUT PREMIER

## PRODUCTION:

The upheavals of the start of the twentieth century—in particular the First World War that destroyed more than half of the Louis Roederer estate—led Léon Olry Roederer to reconstruct his vineyard. He decided to buy in grapes to ensure continuity during the period of crisis. In doing so, he created a wine of several vintages with a constant taste whatever the year of harvesting. Today this wine is Brut Premier!

## STYLE:

Delicate and elegant. Its reserve wines bring rich round flavours that make it vibrant, fresh and generous.

## ELABORATION:

40% Pinot noir - 40% Chardonnay - 20% Pinot Meunier - 5% of wines are matured in oak casks with weekly batonnage - 10% of reserve wines are matured in casks - Partial malolactic fermentation. Brut Premier uses all 3 Champagne grape varieties from more than 40 different plots. The wine is an assemblage of 6 years of harvesting, a part of which comes from the Louis Roederer reserve wine collection, matured in oak casks for several years. It is matured for 3 years in the cellar and rested for 6 months after disgorgement to perfect maturity. Dosage of between 10 and 11 g/l is adapted to each vintage.

## TASTING NOTES:

«From the outset, Brut Premier affirms its personality and seduction: the texture is full and generous and, in a fairly unexpected way, integrates characteristics of maturity associated with fruitier and more refreshing notes. The wine has a fresh festive finesse...

“In the mouth, the wine has structure, richness and length. It is a full, complex wine that is both modern and powerful, whilst remaining a great classic». Jean-Baptiste Lécaillon

## THE PERFECT ACCOMPANIMENT:

Langoustines / Shellfish honey and brioche  
Liver and white fruit (peaches and mirabelles)  
Terrine of foie gras with almond jelly

*Didier Elena, 2-star Michelin chef, Phillippe Jamesse, head sommelier at the Château Les Crayères*

