

# Champagne Louis Roederer Collection Multi Vintage NV 244



## Region

Champagne is north-east France and widely recognised for its prestigious sparkling wine made by traditional method. The vineyards of Champagne are planted in three distinct areas south of the city of Reims. The `Montagne de Reims` is predominately Pinot Noir, the backbone to the Champagne blend, whilst in the south `Cote des Blancs` has chalky slopes best suited to Chardonnay, and Pinot Meunier dominates the `Vallee de la Marne`. The secret of Champagne is in the blend, with choice of variety and vineyards to achieve the `house style`. Champagne produces a range of styles depending on varieties used and ageing which determine the character of the wine.

## Producer

Louis Roederer is one of the largest independent Champagne Houses, owned by the same family since 1776. The house owns some 200 hectares of vineyards, all of which are Grand Cru or Premier Cru. 70% of the wine from Brut Premier comes from a base vintage (currently 2010) and the other 30% comes from Roederer`s reserve. The wines are matured for three years in the cellar on its lees and is then rested for six months after disgorgement. It has a dosage of between 10 and 11g/l which is adapted to each vintage.

## Tasting Notes

With an impressive estate of 200 hectares of highly rated vineyard, Roederer has the advantage of control over all stages of production on which it has built a tremendous reputation for quality and consistency. Pale golden in colour with a rich yet subtle bouquet, with hints of hawthorn, almonds and toast. Brut Premier is the embodiment of the house style and strikes a perfect balance between the structure and fruitiness of Pinot Noir and the finesse of the Chardonnay. Smooth and complex with lovely notes of toast and almonds and a fantastic rich and dry finish. One of the great family houses in Champagne!

## Food

A rich style perfect as an aperitif or with salads and seafood.

### Technical Information

<b>Country</b>	France	<b>Dry/Sweet Style</b>	Bone dry
<b>Region</b>	Champagne	<b>Alcohol Content</b>	12.5%
<b>Grape(s)</b>	Chardonnay (41%) Pinot Noir (33%) Pinot Meunier (26%)	<b>Closure Style</b>	Cork
<b>Type</b>	Sparkling	<b>Organic/Biodynamic</b>	No
<b>Style</b>	Fizz	<b>Allergens</b>	<b>Milk:</b> No <b>Egg:</b> No
<b>Oaked Style</b>	Unoaked	<b>Vegetarian/Vegan</b>	<b>Vegetarian:</b> Yes <b>Vegan:</b> Yes
<b>Body Style</b>	Medium bodied		
<b>Sustainable</b>	Yes-certified sustainable		



Richmond House, 1 The Links  
Popham Close, Hanworth,  
Middlesex, TW13 6JE

Tel: 020 8744 5550

Fax: 020 8744 5561

info@ellis-wines.co.uk

www.elliswines.co.uk