



Louis Roederer - Collection

Vineyard

Created in 1876, the Louis Roederer house brings together the Grands Crus of the Montagne de Reims, the Marne Valley and the Côte des Blancs.

Winemaking

A wine made from a perpetual reserve blend of 35% (2012, 2013, 2014, 2015, 2016), a majority of Chardonnay, Pinot noir and Meunier from the 2017 vintage, as well as a small portion of wine reserves raised under wood (2009, 2011, 2013, 2014, 2015 and 2016). Malolactic fermentation takes place for the perpetual reserve. The dosage is 8g/L.

Tasting

The Collection blend is based on a dominant Chardonnay, a great success of the harvest. These very mature Chardonnays give the blend a note of ripe and sweet fruit complemented by fine woody notes. The palate is ripe, generous with this coating typical of great Chardonnays. The Pinot noir and Meunier from the Vallée de la Marne complete the gourmet, velvety, broad appearance and the juicy substance. A beautiful dynamic freshness on the finish.

FEATURES

Grape variety:

Chardonnay, Pinot Noir, Meunier

Taste and flavor:

Raw

Alcohol level:

12°

Allergen:

Sulphites

Service advice

The companion of fish like salmon or a turbot in sauce for example.

L'abus d'alcool est dangereux pour la santé. A consommer avec modération. La consommation de boissons alcoolisées pendant la grossesse, même en faible quantité, peut avoir des conséquences graves sur la santé de l'enfant