

Champagne Louis Roederer Brut Nature 2006



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

A blend of 66% Pinot Noir and 34% Chardonnay, the wine is aged on its lees for an average of four years. pure, elegant, vertical, rich and concentrated with nuances of ripe fruit, delicate citrus peel, vanilla alongside warmer notes of baked apple and tarte tatin. The palate is broad and juicy thanks to the clay rich soils and warm vintage, combined with the fresh, pure, mineral, mouthwatering backbone of a zero dosage champagne. Ripe citrus combines with warm stone fruit accentuating the mouthwatering umami sensation. The finish is light, energetic and ethereal.

Food

Ideal with fish or white meats served in a sauce. Also serves well with sushi and sashimi.

Technical Information

Country	France	Dry/Sweet Style	Bone dry
Grape(s)	Pinot Noir (66%) Chardonnay (34%)	Alcohol Content	12%
Type	Sparkling	Closure Style	Cork
Style	Fizz	Organic/Biodynamic	Biodynamic
Oaked Style	Unoaked	Allergens	Milk: No Egg: No
Body Style	Medium bodied	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Sustainable	Yes-certified sustainable		



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