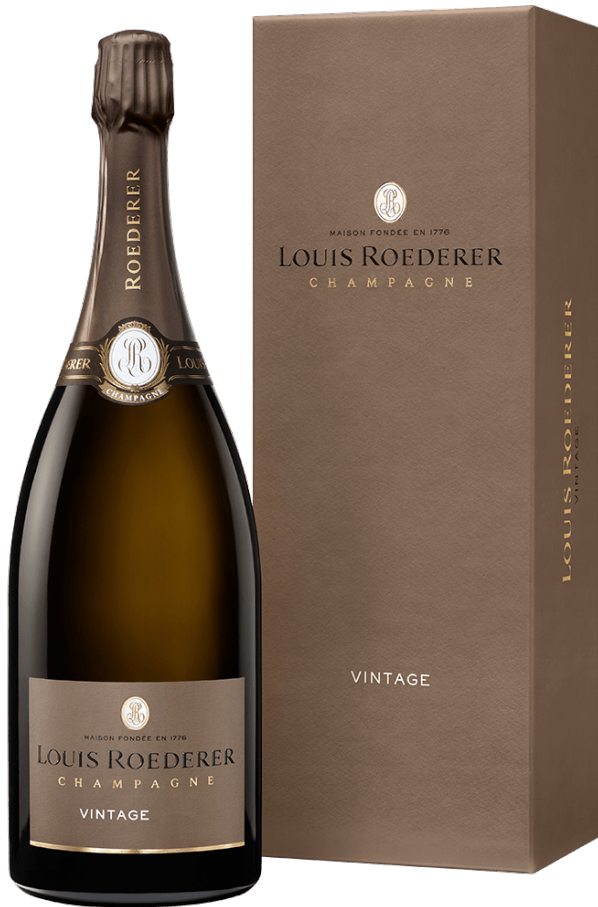


LOUIS ROEDERER, BRUT VINTAGE MAGNUM DELUXE GIFT



DESCRIPTION

Golden yellow with soft amber tints and a bright, gentle sparkle. The subtle bouquet reveals spring-like notes of fresh citrus fruits, smokey mineral aromas and hints of lightly toasted almonds. The wine has a talc-like chalkiness and is both soft and full bodied, with a silky mouthfeel and a long finish. The 2012 vintage displays the minerality of the Pinot Noirs grown in the Verzy and Verzenay vineyards.

VINIFICATION

The cuvée Vintage 2012 was for 8% fermented in oak barrels and was bottle-aged for 4 years before being left to rest for a further 6 months after dégorgement in order to attain perfect maturity. The dosage is 9 g/l.

AWARDS

2026 - Most Admired Champagne Brand - Drinks International: #1 champagnehuis | 2020 - Champagne & Sparkling Wine World Championships : Sparkling Wine Producer of the Year 2020,2020 - Champagne & Sparkling Wine World Championships : Gold,2012 - Wine Enthusiast : 94/100

ADDITIONAL INFORMATION

Grape variety: Chardonnay,Pinot Noir
Brand: Louis Roederer
Country: France
Area: Champagne
Color: Sparkling white
Category: Champagne
Flavor profile: Elegant,Full Bodied,Soft
Alcohol percentage: 12