



DESCRIPTION

From the start, 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, and 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.

VINIFICATION

Brut Premier is a blend of six different vintages. The wine matures in the cellars of Roederer for 3 years and another 6 months in the bottle after the dégorgement. The 244 blend consists of: • 54% Vintage 2019 • 36% Perpetual Reserve: (2012, 2013, 2014, 2015, 2016, 2017, 2018) • 10% Reserve wines oak aged: (2012, 2013, 2014, 2015, 2016, 2017, 2018)

AWARDS

- Most Admired Champagne Brands 2024 - #1
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ADDITIONAL INFORMATION

Grape variety: Chardonnay, Pinot Noir
Country: France
Area: Champagne
Color: Sparkling white
Category: Champagne
Flavor profile: Elegant, Fresh, Fruity