

THEOPHILE ROEDERER, CHAMPAGNE BRUT



DESCRIPTION

Golden yellow hue with green tints. Lively sparkle forming rich, creamy streams of bubbles. The bouquet is dominated by notes of yellow fruit (nectarine) and a zesty touch of citrus (candied lemon). Riper notes from the oak aging process give this wine a lovely sensation of maturity with aromas of pastries, baked apples, tarte tatin and lightly roasted cocoa beans. Rich and juicy on entry to the palate. This wine displays the refreshing soft character, typical of champagne. It is juicy, fresh, light and soft, with a lovely fresh finish.

VINIFICATION

50% malolactic fermentation. Aged for two years, after dégorgement the wine ages for six more months to achieve the perfect ripeness. The dosage is 9,5 g/l

ADDITIONAL INFORMATION

Grape variety: Chardonnay, Pinot Noir, Pinot Meunier
Country: France
Area: Champagne
Color: Sparkling white
Category: Champagne
Flavor profile: Elegant, Fresh, Fruity
Alcohol percentage: 12.00