HOUSE OF TOWNEND

Louis Roederer Collection 243 Champagne

Price	£50.50
Code	ROED130

A recent creation from this great house, replacing the Brut Premier which comes in lightweight antique-coloured bottles that filter out nearly 100 percent of light. "A completely new approach to NV Champagne. The blend is dominated by wine from the most recent vintage, supplemented with Roederer's 'réserve perpetuelle', a blend of older harvests topped up each year.Serious winey wine that is deep-flavoured, dry and has real personality. A beginning, middle and end. A wine that demands attention. Quite persistent. QGV. 17/20", Jancis Robinson, November 2021



Tasting Notes:

Fine bubbles and a nose of fresh fruit and hawthorn. The inclusion of reserve wines gives it complexity and roundness characteristic of Louis Roederer champagnes. Smooth, complex palate mingling flavours of apple and pear with blackberries, raspberries and cherries. This is a structured and elegantly mature wine, lively on the mouth with a smooth palate.

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Specification	
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Reims
Type	Champagne
Grape Mix	42% Chardonnay, 36% Pinot Noir, 22% Meunier
Genres	Sparkling, Vegetarian
Vintage	NV
Style	Brut
Body	Refined, elegant and refreshing
Producer	Louis Roederer
Producer Overview	Louis Roederer Champagne, famous for Cristal Champagne, is a Champagne house of exceptional quality, aristocratic elegance and distinct style. When he inherited the Champagne House in 1833, the aesthete and entrepreneur Louis Roederer took a visionary approach to enriching his vines, aiming to master every stage of the wine's creation. He forged the wine's unique style, character, and taste. In the mid-nineteenth century, Louis Roederer acquired some of Champagne's grand cru vineyards—an approach that contrasted sharply with contemporary practices. While other Houses bought their grapes, Louis Roederer nurtured his vineyards, familiarized himself with the specific characteristics of each parcel, and methodically acquired the finest land. **Read more online**
Closure Type	Cork
Food Matches	Great with sushi
Press Comments	"A completely new approach to NV Champagne. The blend is dominated by wine from the most recent vintage, supplemented with Roederer's 'réserve perpetuelle', a blend of older harvests topped up each year.Serious winey wine that is deep-flavoured, dry and has real personality. A beginning, middle and end. A wine that demands attention. Quite persistent. QGV. 17/20", Jancis Robinson, November 2021