



MAISON FONDÉE EN 1776

LOUIS ROEDERER

CHAMPAGNE

Reviews & Accolades

BRUT PREMIER NV

NEW ZEALAND INTERNATIONAL WINE SHOW

September 2018

Gold Medal

NEW ZEALAND INTERNATIONAL WINE SHOW

September 2017

Gold Medal

THE CHAMPAGNE & SPARKLING WINE WORLD CHAMPIONSHIPS

July 2017 (Magnum)

Gold Medal

NEW ZEALAND INTERNATIONAL WINE SHOW

September 2016

Gold Medal

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July 2016 (Magnum)

Gold Medal

THE CHAMPAGNE GUIDE

Tyson Stelzer, 2016 - 2017

94 Points

I've long adored Brut Premier, a masterful presentation of impeccably ripe fruit of intricate balance and abundant appeal: a dependable bargain in the non-vintage champagne stakes. It's on the rise in its new, dedicated facility. Until the 2009 base, Brut Premier reserves came from a solera, in Lécaillon's view, lacking focus and 'showing too much character of having been made in the cellar'. The solera is now no more, bringing greater focus, more precise mineral articulation and greater emphasis on ripe fruit. Dosage was sensibly dropped from 10-11g/L to 9.5g/L. The result in 2010 is a wonderful accord between pretty lemon blossom, apple and pear fruit, the spicy, toasty, nutmeg allure of barrel fermentation and bottle age, and the racy freshness of malic acidity. It's at once impeccably fresh and enticingly complex, with a long finish of soft chalk minerality. 40% pinot noir, 40% chardonnay, 20% meunier; one-third reserves sourced from young-vine Cristal sites; a blend of 40 villages; 55% estate vineyards; base wines from estate vines fermented in oak casks with bâtonnage (lees stirring); reserves fermented in tanks and matured in large oak casks for up to 8 years; 20-25% malolactic fermentation; aged 3 years on lees; 9.5g/L dosage; 2.4 million bottles.

WINE SPECTATOR

Alison Napjus, November 2017

92 Points

An elegant Champagne in an aperitif style, with flavors of crushed blackberry, biscuit, spring blossom and Meyer lemon zest riding the finely detailed bead, underscored by a streak of salinity that emerges on the fresh finish. Drink now through 2022.

WINE ENTHUSIAST MAGAZINE

Roger Voss, December 2015

92 Points

The famous nonvintage from Louis Roederer has evolved and become just that little bit drier. This bottling emphasizes white fruits and crisp acidity as well as mineral texture. It is a complete wine, all the elements there. Another few months bottle age will make this wine even better, so wait until 2017.

WINE & SPIRITS MAGAZINE

Joshua Greene, December 2015

91 Points & Year's Best Champagne

Balanced in a rich style, this yields flavors of lemon meringue over zesty orange-pith acidity. It's round and smooth, a wine with direction that gently carries you along with it.

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JAMESSUCKLING.COM

James Suckling, July 2015

92 Points

Beautifully composed reduction across lemon citrus, white peach, cherries and deeper, more savory notes of spice and grilled nuts; fresh and complex at once. The palate's assertively flavored, yet runs on a smooth and fine textural thread. Acidity is paramount, redder fruits hold court here. Great balance and depth. Drink now.

DECANTER MAGAZINE

Decanter World Wine Awards 2013

Non-Vintage Champagne Trophy

DISH MAGAZINE

Yvonne Lorkin, Dec 2012

96 Points, 5 Stars & No. 1 Champagne

It pours into the glass like a cloud of yellow diamond foam, oozing aromas of cashew nut, breadcrust and brûlée. Pin-prick acidity, delicate bead and flavours of white peach lead to a soft, smoky texture and sexy persistence of flavour.

WINE SPECTATOR

15 November 2014

91 Points

A firm Champagne, with a finely meshed palate that layers the delicate mousse with hints of smoke and marzipan, complementing flavors of white cherry, dried apricot, salted almond and lemon preserves. Mouthwatering. Drink now through 2019.