



MAISON FONDÉE EN 1776

LOUIS ROEDERER

CHAMPAGNE

A quest for perfection

Champagne Louis Roederer was established in 1776 and remains under the ownership of the Rouzaud family to this day. With over 240 hectares of vineyards located exclusively in Grands and Premiers Crus villages, Champagne Louis Roederer is self-sufficient for approximately 70% of their non vintage production and 100% of their vintage champagnes.

The current CEO is Frédéric Rouzaud, 7th generation of the Roederer family. Jean-Baptiste Lécaillon, Chef de Cave since 1999, was appointed Executive Vice President in 2006, a title he shares with Michel Janneau.

Since 2000, the house has been conducting trials with organic and biodynamic viticulture across 82 hectares and currently has the largest landholding of such vineyards in the region. The intention is not to gain biodynamic certification but rather to enhance the experimental approach of the house with the aim of continuously striving to improve the overall quality.

A selection of the finest wines from each vintage is set aside to be matured in large oak casks in Champagne Louis Roederer's unique reserve cellar. This wine is aged over a number of years and is highly prized for contributing the mature complexity and consistent character which defines the Champagne Louis Roederer style.

The house makes a range of champagnes starting with the classic non vintage Brut Premier blended from six different vintages from over 40 individual plots in a cuvée composed of 40% Pinot Noir, 40% Chardonnay and 20% Pinot Meunier. The champagne is made in a style that is refreshing yet with a satisfying depth of flavour.

Carte Blanche Demi-Sec is the same blend as the Brut Premier with a slightly higher dosage, making it the ideal accompaniment to afternoon tea or dessert or, best of all, as a toast at a wedding.

It is only in the best years that Champagne Louis Roederer makes a Brut Vintage from a blend of 70% Pinot Noir (mainly from the Grand Cru village of Verzenay) and 30% Chardonnay, which is then aged for a minimum of four years. Thanks to the predominance of grapes grown in Verzenay, a Grand Cru village on the Montagne de Reims, the wine is considered to be an expression of the terroir on that dark and dramatic mountain in the middle of the otherwise flat plaine champenoise.

Champagne Louis Roederer also makes a Rosé Vintage using the saignée method. The Vintage Rosé undergoes a cold maceration that can last five to eight days. The Rosé Vintage is considered an expression of the Vallée de la Marne where the Pinot Noir benefits from the additional warmth of the light reflected off the Marne, giving the wine fuller, fruitier flavours.

From the best Grand Cru vineyards in the Côte des Blancs Champagne Louis Roederer makes a Blanc de Blancs from Chardonnay, which is bottled at a lower pressure (four atmospheres rather than the usual six) to ensure freshness and rounder, smoother bubbles.

The ultimate Cuvée de Prestige, Champagne Louis Roederer's Cristal was first created for Tsar Alexander II of Russia in 1876 with an iconic bottle design with a flat base and made from clear crystal. The distinctive wrapper is there to protect the wine from ultraviolet light. It is only produced in the very finest vintages. The blend is usually 55% Pinot Noir and 45% Chardonnay from only the best rated sites of Champagne Louis Roederer's vineyards. Cristal is released after six years ageing in the Reims cellars and is the benchmark for luxury champagnes.

In 2014, the House launched the first new product in 40 years – since the launch of Cristal Rosé in 1975; the Brut Nature 2006 in partnership with celebrated designer Philippe Starck. The wine is a vintage zero dosage wine, using grapes primarily from a specific parcel in Grand Cru village Cumieres in the Vallée de la Marne, giving the wine a unique sense of terroir.

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