

CHAMPAGNE THÉOPHILE

Champagne Théophile is today the successor of “Théo” champagne which enjoyed its heyday in the 1930s when honourable establishments of Montparnasse served it to regale artists and night-owls alike. Théophile is now produced by Louis Roederer in keeping in the style which made its success. It should not be considered Roederer’s second wine as stylistically it is distinct to Roederer. There is a genuine family relationship, however, with key differences setting this champagne apart and making it all the more intriguing.

Théophile is made from younger vines in the Louis Roederer vineyard, with all the freshness of vines no more than eight to ten years old.

The Théophile blend is formed by grapes purchased almost exclusively from the Marne Valley – always in equal proportions to the three traditional champagne varieties: a third Pinot Meunier, a third Pinot Noir and a third Chardonnay.

Vineyards

Champagne Louis Roederer owns over 240 hectares of vineyards, all located in Grand or Premier Crus villages. This makes Louis Roederer self-sufficient for 70% of its production and ensures superior quality by controlling all stages from grape to glass.

Cellars

Each vineyard plot is fermented separately to preserve the unique characteristics of the vineyard and the variety. A selection of the finest wines in each vintage is set aside to be matured in large oak casks in Roederer’s unique ‘Reserve Cellar’. After two to six years ageing the wines are blended. All Louis Roederer’s wines are aged in bottle well in excess of the stipulated time and always receive an extra six months ageing after disgorging and before shipment.

By continuing to browse the site you are agreeing to our [privacy](#) & [cookie](#) policies.

ACCEPT