Champagne Louis Roederer

Brut Vintage

2016

Champagne, France



Technical Information

Style: Sparkling, White

Varietal(s): 68% Pinot Noir, 32% Chardonnay

ABV (%): 12.5

pH: 2.99

Residual Sugar (g/L): 7.00

Total Acidity(g/L): 5.67

Volatile Acidity(g/L): 0.15

Other Information

Dietary:
Suitable for Vegetarian: Yes
Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:
Organic: No
Biodynamic: No
Sustainable certification: Yes

Vineyard & Viticulture Practice

Louis Roederer Brut Vintage 2016 comes from the “La Montagne” estate, with fruit sourced from Verzy and Chouilly. The blend is composed of 68% Pinot Noir and 32% Chardonnay, combining the ripe, fruit-led structure of Pinot Noir with the chiselled, saline character of Chardonnay. The origins of the blend give this vintage Champagne both generous texture and mineral definition, reflecting the balance between Montagne de Reims power and Côte des Blancs precision.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3114080501658

Bottle Weight (g): 1670

Bottle Dimension (mm): H300, Dia88

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 10300

Case Dimension (mm): L405 x W255 x H175

Vintage Notes

The 2016 vintage was marked by strong weather contrasts. Spring was cool, wet and late, followed by a warm, dry summer and a heatwave in late August. Dry, sunny weather during harvest supported excellent grape ripening. Pinot Noir thrived in these conditions, showing intense fruit and silky texture, while Chardonnay retained a chiselled, saline profile. Harvest took place from 15 September to 1 October 2016.

Vinification

The 2016 Brut Vintage is made from 68% Pinot Noir and 32% Chardonnay. A total of 33% of the wines are vinified in oak, adding texture, spice and depth. Only 5% undergoes malolactic fermentation, preserving freshness and structural tension. The dosage is 7g/l. This restrained cellar approach supports a vintage Champagne style that balances ripe fruit, creamy texture, mineral detail and long, saline persistence.

Tasting Notes

Shimmering golden in hue with very fine, even bubbles. The nose is gently toasted and powdery, showing ripe red fruit, Burlat cherry, redcurrant, roasted citrus, hazelnut and soft roasted notes. With air, mineral notes of warm chalk and sun-warmed limestone emerge. The palate is generous and complex, with nectarine, creamy bubbles, silky texture and spicy oak nuance. The finish is long, saline, sapid and textured.

Food Pairing

Pair with roast chicken, veal, lobster, scallops, turbot, mushroom risotto, Comté, hazelnut-based dishes or truffle-led starters.