Champagne Louis Roederer

Brut Vintage

2018

Champagne, France



Technical Information

Style: Sparkling, White

Varietal(s): 80% Pinot Noir, 20% Chardonnay

ABV (%): 12.5

pH: 2.92

Residual Sugar (g/L): 7.00

Total Acidity(g/L): 4.90

Volatile Acidity(g/L): 0.16

Other Information

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

Allergens: Sulphites

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

Vineyard & Viticulture Practice

Vintage 2018 is sourced from the "La Montagne" estate, with fruit from Verzy and Chouilly. The blend is led by Pinot Noir, representing 80%, with 20% Chardonnay. Verzy Pinot Noir gives structure, depth and red-fruit intensity, while Chardonnay brings freshness and precision. This vintage highlights the increasing expression of Verzy Pinot Noir under changing climatic conditions and evolving viticultural practice at Louis Roederer.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3114080501856

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 2018 vintage marked a significant point in the expression of Louis Roederer's Verzy Pinot Noir. Climate change and evolving viticultural work allowed Pinot Noir from this site to show increasing depth and clarity. The harvest took place early, from 27 August to 8 September 2018. The resulting Champagne reflects a ripe, sunny year while retaining the tangy, saline freshness associated with the northern slopes of Verzy.

Vinification

The 2018 Brut Vintage is composed of 80% Pinot Noir and 20% Chardonnay. A total of 28% of the wines are vinified in oak, contributing texture and depth, while 20% undergoes malolactic fermentation to support balance. The dosage is 7g/l. This vinification approach preserves the freshness of the vintage while allowing the Verzy Pinot Noir to express structure, savoury breadth and aromatic complexity.

Tasting Notes

Golden-yellow in colour with dynamic bubbles and a persistent bead. The nose is rich and Pinot Noir-led, with redcurrant, blood orange zest, fresh undergrowth and an iodine-like note. With air, smoky, flinty and stony mineral tones appear. The palate is juicy and caressing, with orange freshness, rounded fruit and a grainy, structured texture. The finish is tangy, saline and mouth-watering, with the freshness of Verzy clearly defined.

Food Pairing

Pair with roast duck, guinea fowl, pork belly, grilled langoustines, seared tuna, aged Comté, mushroom dishes or blood orange-glazed poultry.