



The Louis Roederer
WINE RANGE




MAISON FONDÉE EN 1776

LOUIS ROEDERER
CHAMPAGNE

Hand in hand with nature

THE LOUIS ROEDERER CHAMPAGNE HOUSE



“We are in awe of Nature’s magic, and we strive to serve her as best we can in order to reproduce some of this magic in our wines.”

Frédéric Rouzaud, CEO



Since its creation in 1776, Maison Louis Roederer's objective has been to produce outstanding champagnes driven by its quest for absolute excellence. Louis Roederer remains one of the few independent family-owned champagne houses still run by a descendant of its founders.

Bold choices, often going against the conventions of the day, have enabled Louis Roederer to build up what is a truly exceptional wine estate covering 245 hectares and made up of 415 vineyard plots tended by hand all year round. Its collection of lieux-dits is one of the finest in the whole Champagne region, a remarkable heritage that it values and nurtures, a myriad of precious crus located in the Montagne de Reims, the Rivière de la Marne and the Côte des Blancs.

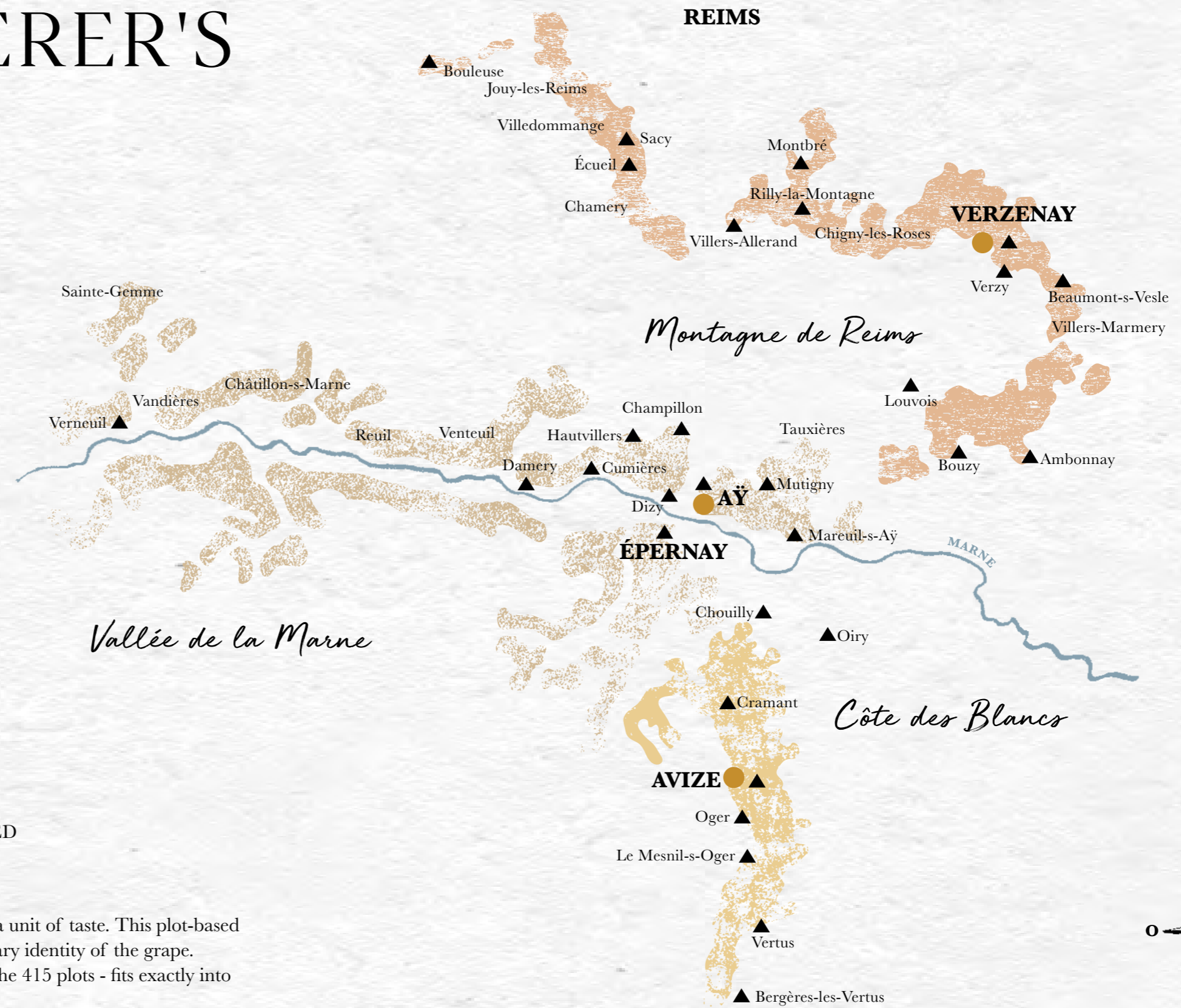
Throughout history, our men and women have worked tirelessly to shape the destiny of this Champagne House, cherishing these landscapes whilst forging a unique bond with Nature. In awe of

the magic of Nature that guides and accompanies us every day, we strive to reproduce a little bit of her magic in the wines we create. Our gentle cultivation techniques allow us to listen attentively to Nature and understand her every need. Today, our eco-friendly spirit is embedded in every decision and action we take.

In 2020, the Louis Roederer Champagne House entered the third and final year of its organic agriculture audit for half of its vineyards. Its respectful practices, which have been closely adhered to on all of its estates since 2000, are inspired by those of regenerative viticulture, biodynamic viticulture and permaculture. Louis Roederer's vineyards have also been certified as "Viticulture Durable Champagne" (Sustainable Champagne Viticulture) and "Haute Valeur Environnementale Niveau 3" (Level 3 High Environmental Value), the highest level for such certification, since 2014.

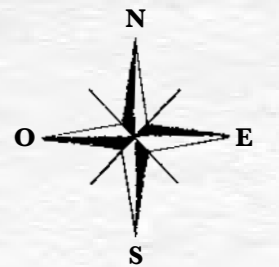
We therefore continue to chart our own course along the chosen path, sustained by this remarkable spirit, which has only grown stronger with the passing years. These champagnes, inimitable in style with their energy and elegance, are refined in the depths of our cellars, providing a continuous yet ever-evolving connection to the land from which they were born.

LOUIS ROEDERER'S VINEYARDS



- OUR "LA MONTAGNE" ESTATE
- OUR "LA CÔTE" ESTATE
- OUR "LA RIVIÈRE" ESTATE
- VILLAGES WHERE THE LOUIS ROEDERER VINEYARDS ARE LOCATED
- LOUIS ROEDERER PRESSES

Each plot is cultivated and vinified separately, so that each unit of vines corresponds to a unit of taste. This plot-based approach allows us to express the typical character of the soil and the climate, the primary identity of the grape. Roederer's vats are sized according to the size of the plot, so that each vineyard entity- the 415 plots - fits exactly into each of the stainless steel or French oak vats.



ORIGINS

*Our “la Rivière” Estate
Our “la Montagne” Estate
Our “la Côte” Estate*

Grapes grown on Louis Roederer's own estates are complemented by grapes from our partner winegrowers plots selected from the “Heart of the Terroir”.

GRAPE VARIETIES

*Chardonnay
Pinot noir
Meunier*

The focus is on having freedom of blending, while preserving a majority of Chardonnay and Pinot noir. For further information, see the Louis Roederer app.



Collection

A symbol of the freedom of the Roederer style, Collection follows in the footsteps of Brut Premier and, with this new name, continues the story of this champagne that encapsulates all of Roederer's savoir-faire and reflects its constant pursuit of quality. Collection is based on a multi-vintage blend of wines from selected vineyard plots in the heart of the Champagne terroirs with a focus on sustainable growing.

This unique signature, capturing all the nuances of a specific year's harvest, is complemented by a proportion of blended wine that has been preserved in our cellars in a “Perpetual Reserve” created in 2012. It is then perfected by a wide selection of reserve wines from previous harvests aged in large French oak barrels (foudres). Every year the Cellar Master recreates Roederer's original vision of an exceptional “Grand Vin de Champagne” in a creative exercise that is free yet continuous.

“Each Collection is a change of gear, a new chapter in the Champagne House's world of taste. Always unique, yet always decidedly Roederer!”

Jean-Baptiste Lécaillon, Cellar Master

Blanc de Blancs

Inspired by the Champagne House's savoir-faire in the harvest of a single year, this pure Chardonnay is grown on hillside plots in the Avize terroir in the heart of our "la Côte" estate. Back in the 1930s, Champagne Louis Roederer decided it could use these grapes to craft a champagne with slightly lighter bubbles, drawn off at low pressure, preserving the lightness and hedonism of the wine. This champagne draws its strength from the intense chalkiness of these limestone soils which lend it its infinite freshness. With time, this champagne reveals the power and identity of these great terroirs.

"An ode to the passing of time, to the brilliance of the Chardonnay Grands Crus growing in limestone soil, to Louis Roederer's distinct, vinous and subtle style."

Jean-Baptiste Lécaillon, Cellar Master



ORIGIN

Our "la Côte" Estate

MAIN CRU

Avize

GRAPE VARIETY

Chardonnay

ORIGIN

Our “la Rivière” Estate

MAIN CRU

Cumières

GRAPE VARIETIES

*Pinot noir
Chardonnay*



Rosé

This is a Rosé like no other, a Vintage Rosé, which takes on a special character over time. A snapshot of a year, this Rosé comes from 35 small staggered plots on the warm terroirs of our “la Rivière” estate planted with Pinot noir, and the cooler limestone soils where the Chardonnay thrives.

To craft it, we use a technique that is unique in Champagne, a long, gentle infusion of the Pinot noir that will enable us to draw out its juicy, ripe character while preserving its tremendous saline freshness.

“A Rosé of superb energy, which still combines great aromatic finesse with a unique strength of character, a blend of saline freshness and a lovely plump body.”

Jean-Baptiste Lécaillon, Cellar Master



Vintage

This vintage champagne, produced only in the best years, aims to capture the ultimate expression of the Pinot noir from our “la Montagne” estate, concentrated on the original vines purchased by the Champagne House . The Vintage is therefore a testament to an exceptional year, a snapshot of a terroir that has undergone a slow maturation process.

“A chameleon champagne, concentrated, fruity and deep. It is all the power and maturity of the Verzy Pinot noir that is sought here: concentrated substance, fresh and spicy, ginger-like herbal notes.”

Jean-Baptiste Lécaillon, Cellar Master



ORIGIN

Our “la Montagne” Estate

MAIN CRU

Verzy

GRAPE VARIETIES

Pinot noir

*Occasionally complemented
by Chardonnay.*

Vintage Late Release

To illustrate the tremendous ability of Champagne wines to stand the test of time, the Louis Roederer Cellar Master sought to share the emotion he felt when exploring champagnes that had been patiently aged in our cellars in perfect conditions. Today these original disgorgement vintage champagnes reveal another facet of their personality, reaching the peak of maturity yet still as fresh as ever.

Showcasing our “la Montagne” estate, Vintage Late Release tells the story of the unique character of the vintage in the Verzy terroir and offers a graceful interpretation of the intensity of the Pinot noir grapes grown in this Montagne de Reims Grand Cru. Renowned for their fragrance, these grapes are harvested at the top of the hillside, where there is the greatest amount of clay soil containing millstone grit. This results in wines with an incomparable bouquet and exceptional finesse.

More mature and more nuanced, Vintage Late Release reveals itself to us in a new light and with a character that makes it particularly well suited to gastronomy. It is a variation of the same terroir dear to the Roederer family, as it was here where Louis Roederer purchased his first vines in 1850, marking the start of the family adventure.

“Variations of the Verzy terroir and confident with age, these ‘grands vins de Champagne’ pave the way for exceptional gastronomic pairings.”

Jean-Baptiste Lécaillon, Cellar Master

ORIGIN

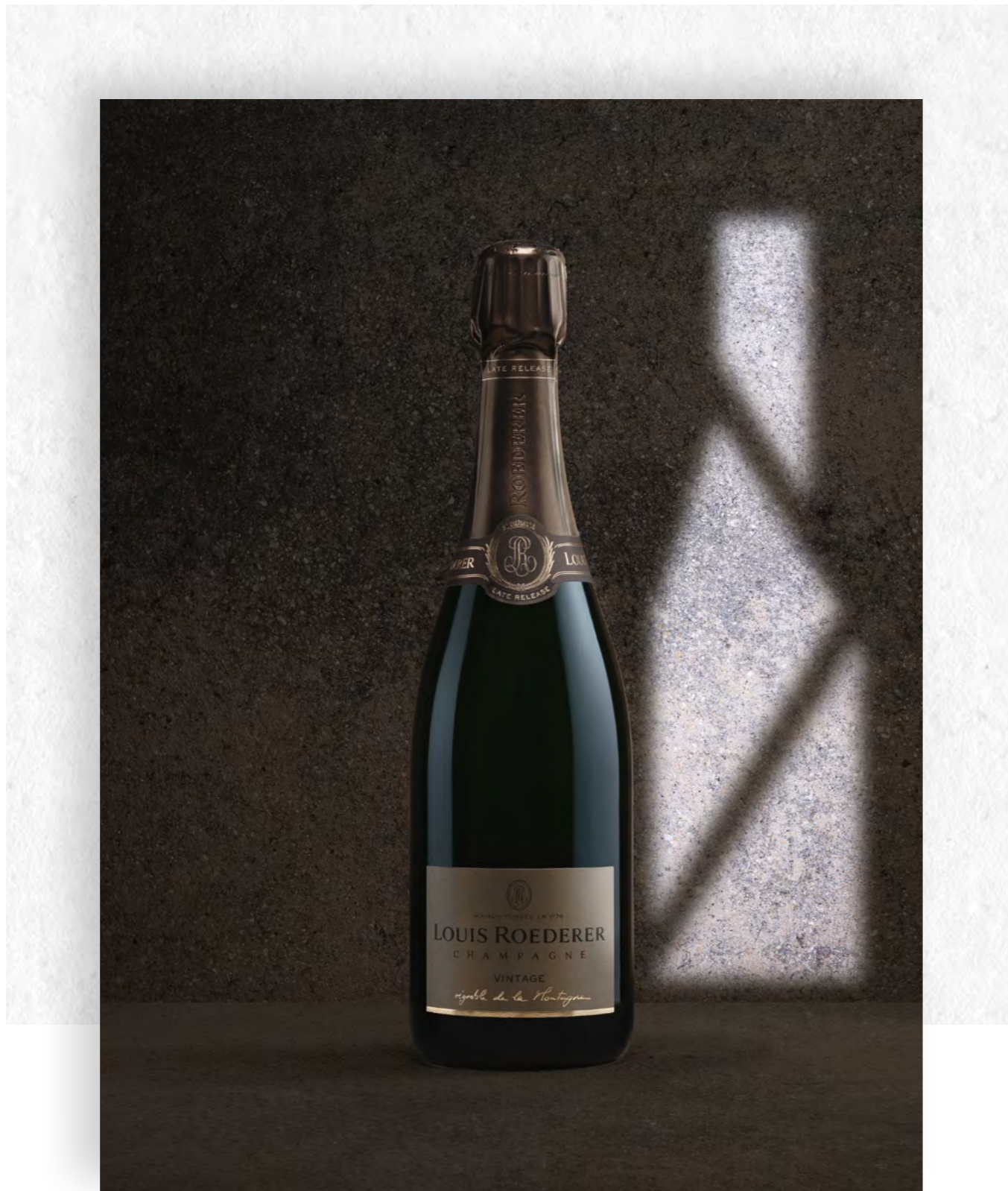
Our “la Montagne” Estate

MAIN CRUS

Verzy, Chouilly

GRAPE VARIETIES

*Pinot noir
Chardonnay*



Brut Nature

Originating from 10 hectares of vines growing in the clay soil of our “la Rivière” estate’s southern hillsides and cultivated according to the principles of biodynamics, this “undosed” champagne is the translation of a fresh wine in a sunny year.

It resulted from the encounter between the designer Philippe Starck, Frédéric Rouzaud and Jean-Baptiste Lécaillon, who came up with the idea of creating, together, this wine of the terroir, soil and climate, the perfect illustration of the alliance between Man and Nature.

“The Brut Nature Blanc is a wine of light, contrasts and texture, associating the intense saline freshness of its terroir with the maturity of the vintage.”

Jean-Baptiste Lécaillon, Cellar Master



ORIGIN

Our “la Rivière” Estate

MAIN CRU

Cumières

GRAPE VARIETIES

Pinot noir, Meunier and Chardonnay, picked on the same day, combined in the vineyard and pressed together.

ORIGIN

Our “la Rivière” Estate

MAIN CRU

Cumières

GRAPE VARIETIES

Pinots noirs, infused and blended into the Brut Nature Blanc.



Brut Nature Rosé



The grapes come exclusively from our “la Rivière” estate's southern hillsides and are cultivated according to the principles of biodynamics. A small proportion of the Pinots noirs are harvested separately and undergo a few days “infusion” at a cold temperature and without alcoholic fermentation, before being added to the juices of the Brut Nature Blanc to create this rosé champagne with a new, pioneering spirit.

“This is the original rosé, one of softness and intimacy, powdery in its complexion and sparkling in its structure.”

Jean-Baptiste Lécaillon, Cellar Master

Carte Blanche

Carte Blanche reflects the traditional style of the fine wines from Champagne of the 19th century. It is a soft and creamy champagne, releasing a pure fruit that gives it a lovely vibrant character. After a few years ageing in the cellar, it has reached perfect maturity and, thanks to the Louis Roederer art of blending, shows astonishing freshness and subtlety. This delightful champagne is well suited to gastronomy particularly pairings with light, citrus flavours, blue cheeses, spicy dishes or a square of fine milk chocolate.

“A champagne with a luscious character that does not fade with the passing years.”

Jean-Baptiste Lécaillon, Cellar Master



ORIGINS

*Our “la Rivière” Estate
Our “la Montagne” Estate
Our “la Côte” Estate*

Grapes grown on Louis Roederer's own estates are complemented by grapes from our partner winegrowers plots selected from the “Heart of the Terroir”.

GRAPE VARIETIES

*Chardonnay
Pinot noir
Meunier*

The Carte Blanche blend is identical to the Collection blend. It is predominantly Chardonnay and Pinot noir, but differs in that the dosage is a demi-sec.

ORIGINS

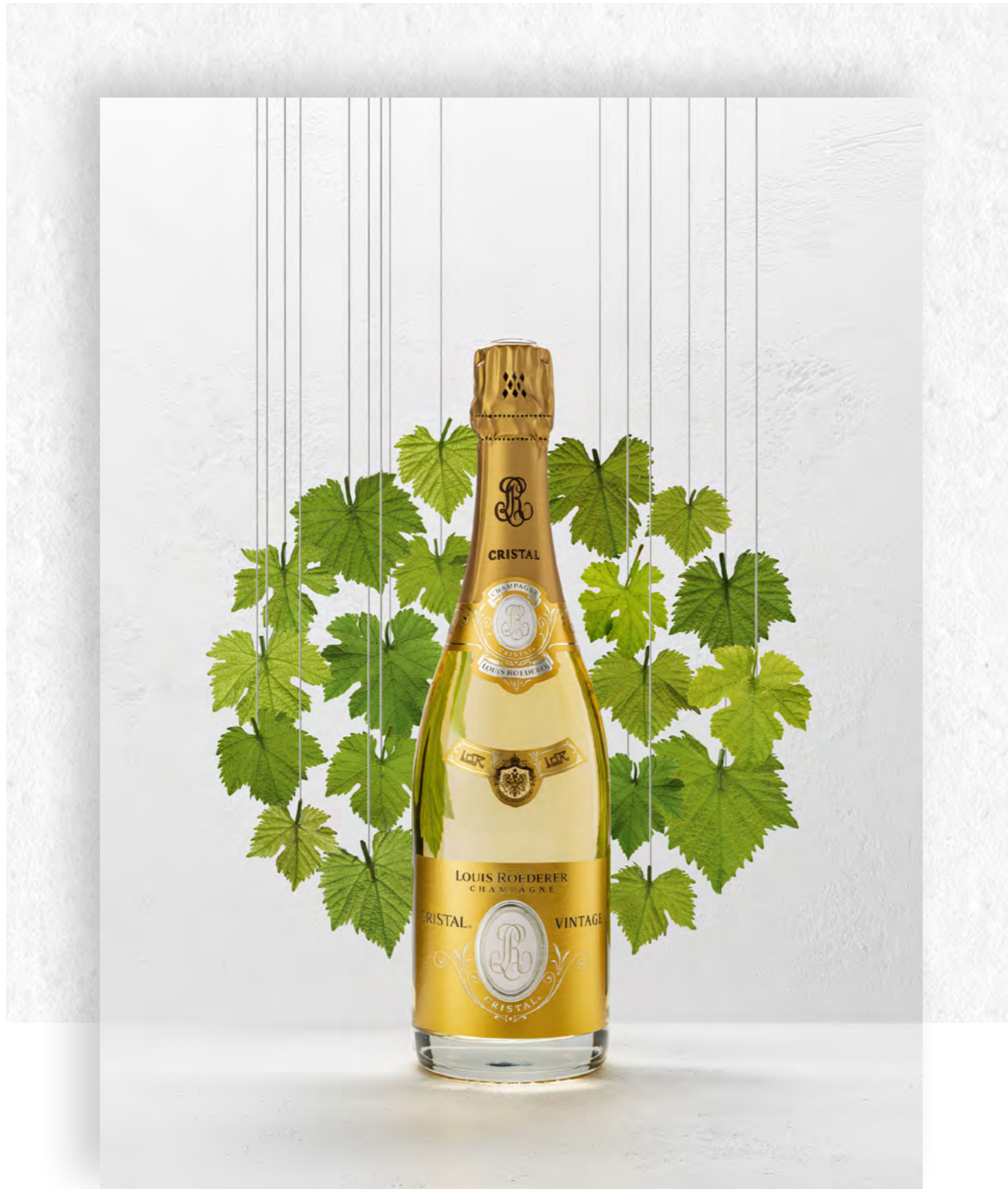
Our “la Rivière” Estate
Our “la Montagne” Estate
Our “la Côte” Estate

MAIN CRUS

Verzenay
Verzy
Beaumont-sur-Vesle
Ay
Avize
Mesnil-sur-Oger
Cramant

GRAPE VARIETIES

Pinot noir
Chardonnay



Cristal

Forged by a chalky soil unlike any other and honed by time, Cristal is Louis Roederer’s flagship champagne. Created in 1876 at the special request of Tsar Alexander II, this exceptional champagne from 45 plots located in Grands Crus vineyards, is only produced in years when the grapes have reached perfect maturity.

This bright, powdery and chalky champagne is the product of time and the fruit of a haute couture artisanal viticulture in which eco-friendly practices, biodynamic composts and respect for living organisms are the only rules. Cristal is a drinking experience unlike any other. It is crafted in a manner that will allow it to reveal itself very gradually over time, growing ever more glorious with every passing year, gaining in depth, finesse and aromatic complexity.

“Beyond champagne, Cristal is an emotion: it reveals the morning purity of a white soil, under a luminous and eternal sky.”

Jean-Baptiste Lécaillon, Cellar Master



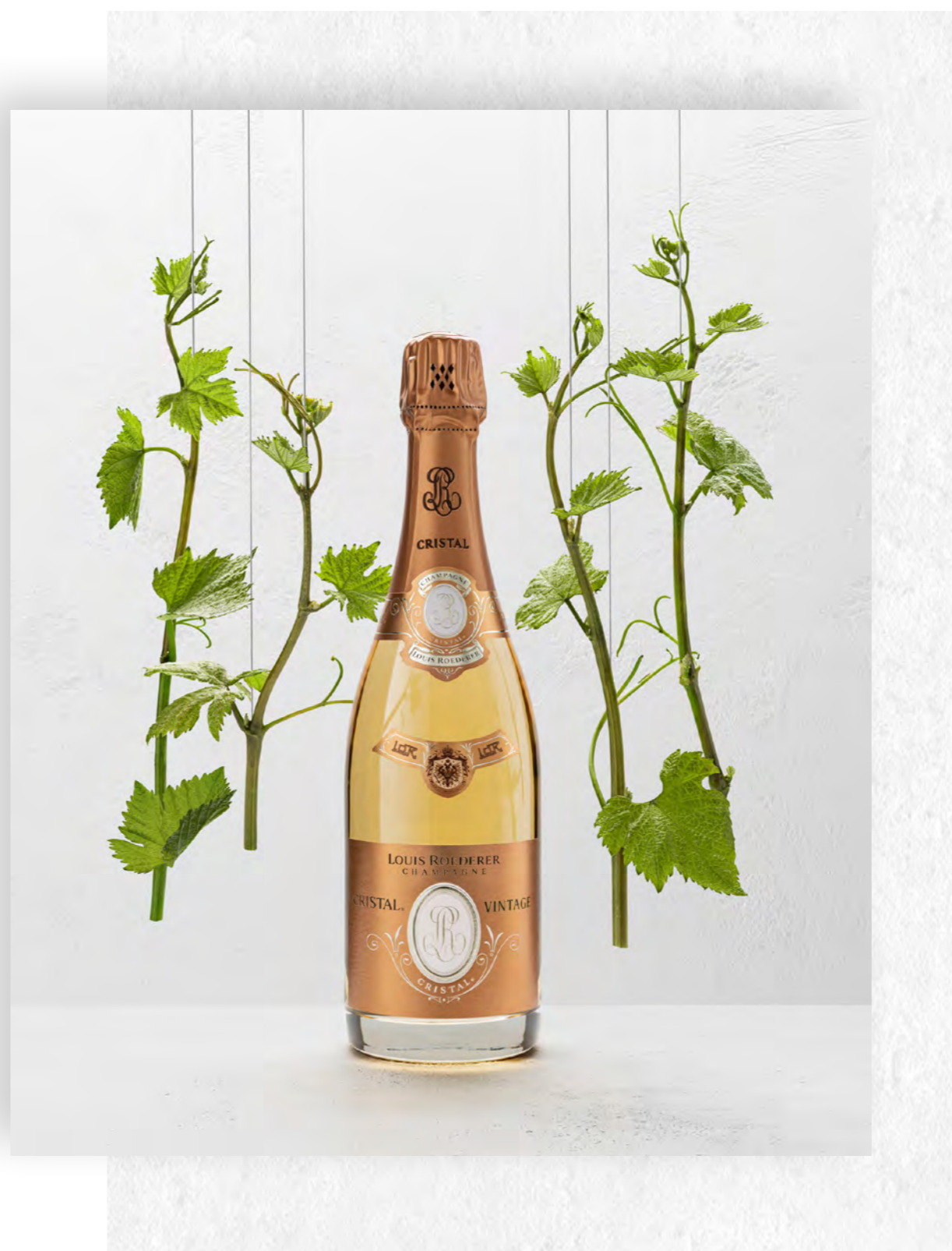
Cristal Rosé

Cristal Rosé is Louis Roederer's ultimate masterpiece, four plots of Grands Crus containing the essence of a great chalk terroir. Created in 1974, this fine champagne brings us the purest expression of the chalk, creating energy, a captivating presence and ultimate finesse: the complete mastery of a champagne that is as fabulous as a fine perfume.

Using a combination of maceration and blending methods that are part of Louis Roederer's unique infusion technique, this champagne is the result of a delicate and precise exercise requiring great skill and mastery. The Chardonnay juices are added to a maceration of Pinot noir grapes which then ferment together. Its fragrance is subtle yet masterful!

"A precious and rare masterpiece, Cristal Rosé reflects the light of its soil and captures all the delicacy of a fragrance with dense, concentrated scents."

Jean-Baptiste Lécaillon, Cellar Master



ORIGINS

*Our "la Rivière" Estate
Our "la Côte" Estate*

MAIN CRUS

*Ay
Avize
Mesnil-sur-Oger*

GRAPE VARIETIES

*Pinot noir
Chardonnay*

ORIGINS

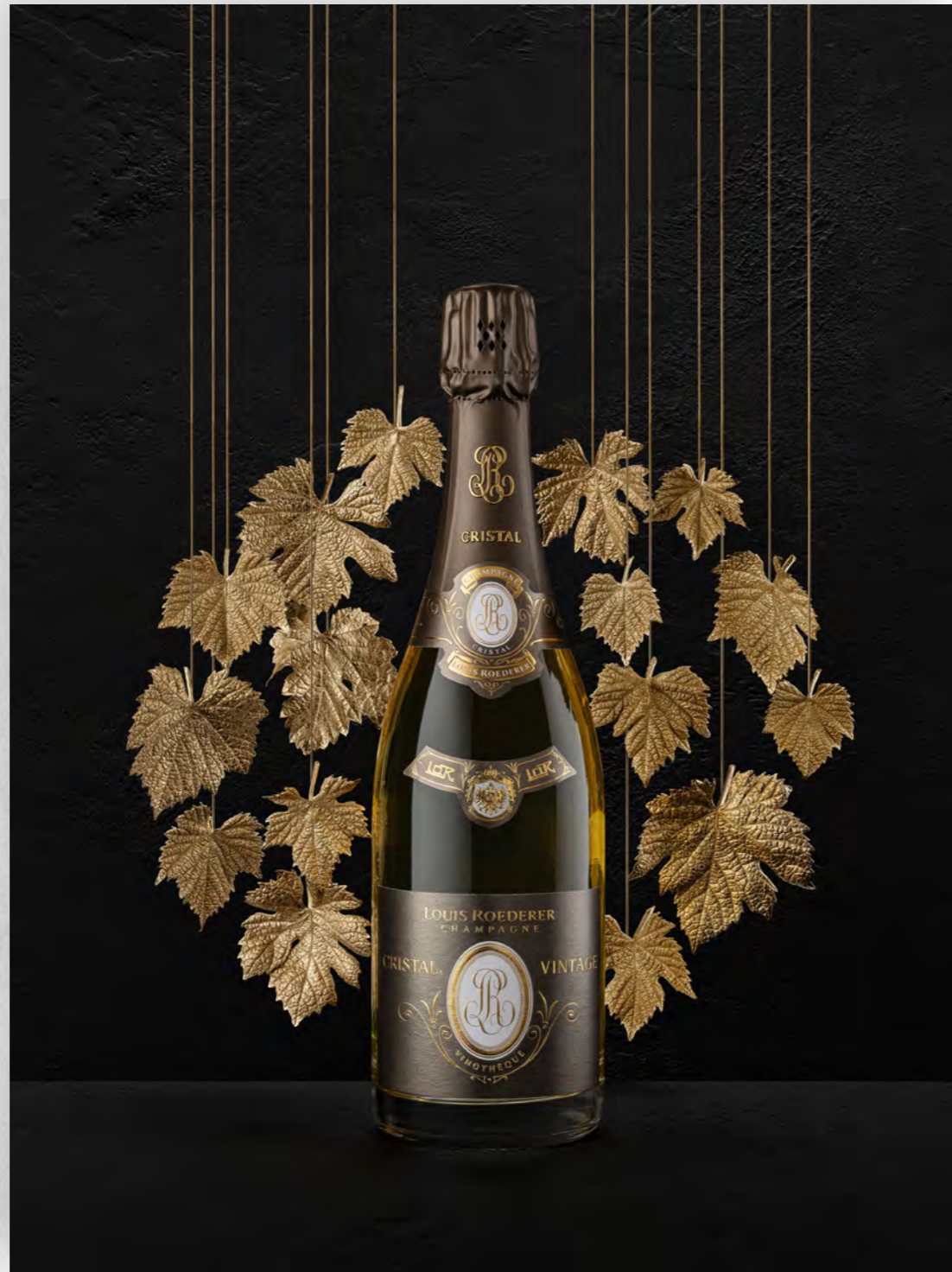
Our “la Rivière” Estate
Our “la Montagne” Estate
Our “la Côte” Estate

MAIN CRUS

Verzenay
Verzy
Beaumont-sur-Vesle
Ay
Avize
Mesnil-sur-Oger
Cramant

GRAPE VARIETIES

Pinot noir
Chardonnay



Cristal Vinothèque

Cristal Vinothèque is a “laboratory of time”, one which pushes back the limits of eternal youth a little further each day, the perfect embodiment of our quest for eternal freshness.

This champagne is submitted to a long ageing process, drawn out over two decades, sur lattes, sur pointe, and then finally undergoes disgorgement. This late disgorgement and subtle dosage reveal the wine’s full radiance, a fusion of matter, human know-how and patience.

Cristal Vinothèque is the ultimate Cristal experience, its finest expression and the culmination of our craft. A great champagne shaped by time: a Cristal bursting with the full power of its chalk.

*“Cristal Vinothèque reveals
Cristal’s window of beauty after
two decades. This is a wine that
is fully mature, yet vibrating
with grace and eternal youth.”*

Jean-Baptiste Lécaillon, Cellar Master

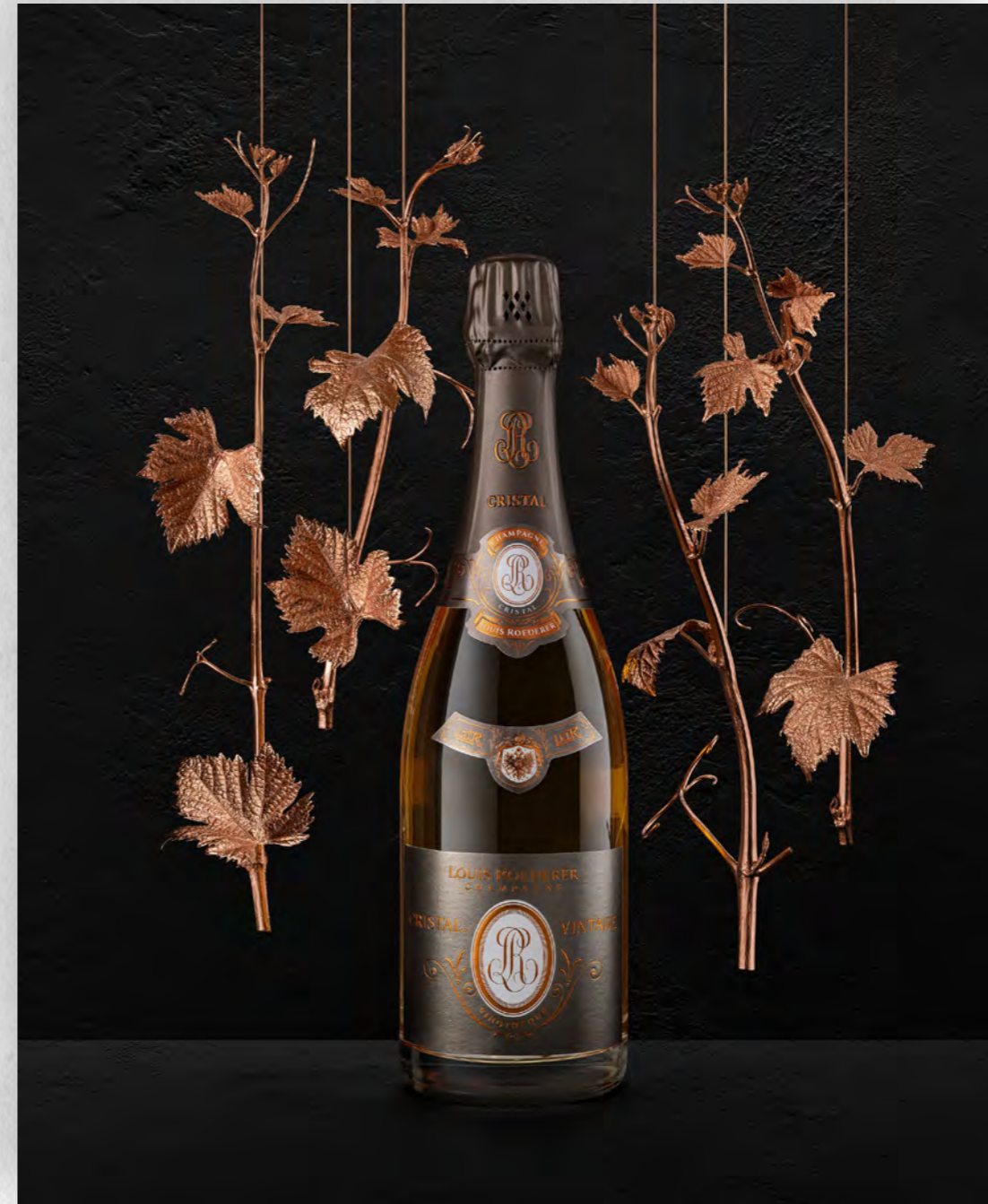
Cristal Rosé Vinothèque

Cristal Rosé Vinothèque pushes back the boundaries of time, allowing its bubbles and persistence their full expression. This champagne thus takes on a new identity, honed by a lengthy ageing process, spanning two decades, sur lattes, sur pointe, followed by a late disgorgement.

After all these years spent resting underground, the wine reveals itself in a new light, with subtle notes of surprising youthfulness. Cristal Rosé Vinothèque exhales the aromas of the original Cristal mingled with complex and saline overtones, as intricate as a great perfume. A subtle combination of the year's sunny maturity and chalky freshness, this great champagne offers us an incredible sensation of lightness and finesse and, of course, superb length.

"Glorious and ethereal, Cristal Rosé Vinothèque explodes after 20 years resting in its pure truth, that of a wine that has become a perfume, totally hypnotic."

Jean-Baptiste Lécaillon, Cellar Master



ORIGINS

*Our "la Rivière" Estate
Our "la Côte" Estate*

MAIN CRUS

*Ay
Avize
Masnil-sur-Oger*

GRAPE VARIETIES

*Pinot noir
Chardonnay*



ORIGIN

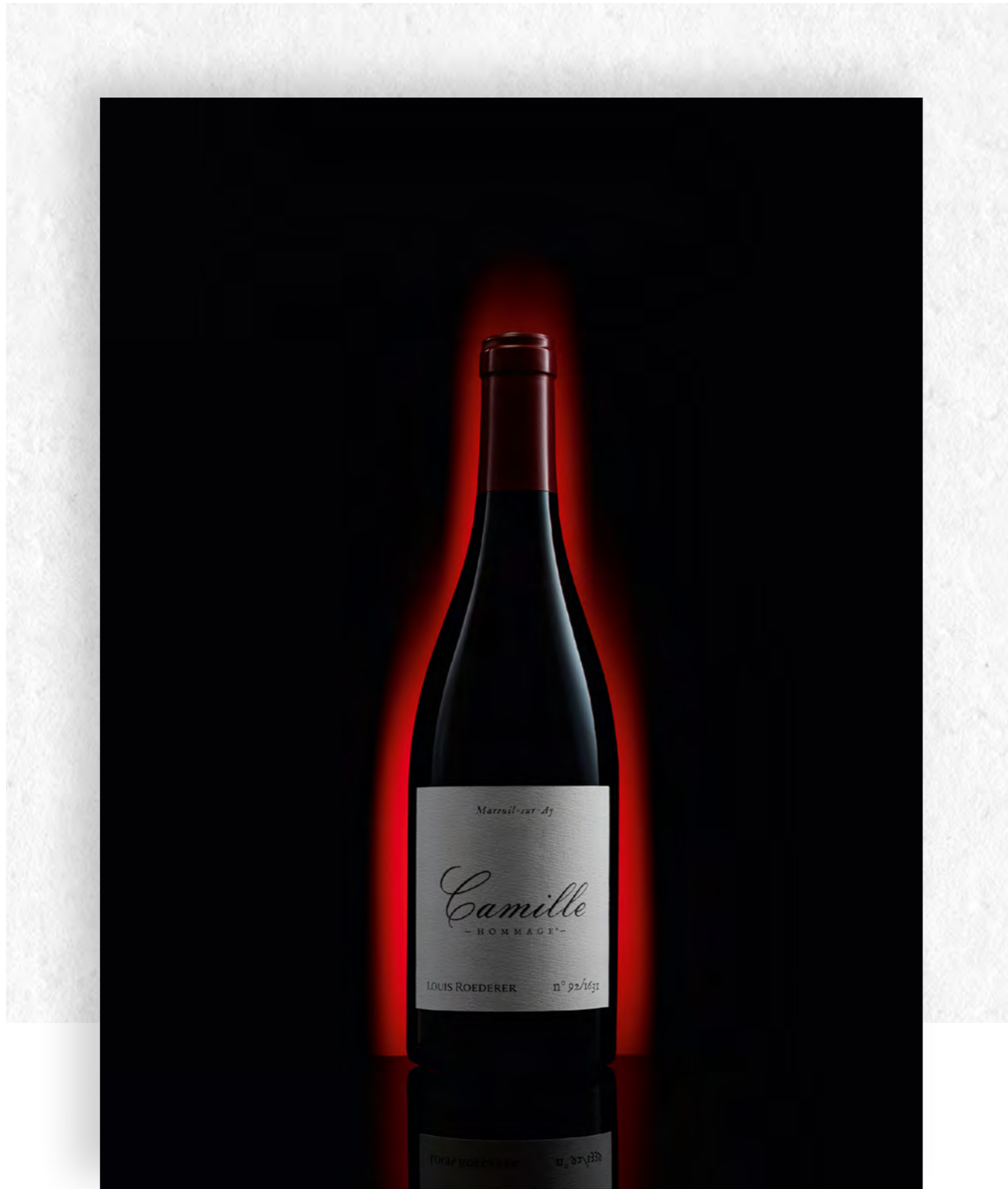
Our “la Rivière” Estate

PLOT

“Charmont” in Mareuil-sur-Aÿ

GRAPE VARIETY

Pinot noir



Camille Charmont

This collection of Champagne wines is a tribute to Camille Olry-Roederer, the widow with a bold vision and playful spirit who was at the helm of the Champagne House from 1932 to 1975. It is the continuation of Camille’s quest to reveal a different expression of the Champagne terroirs. We identified a plot lying in the Charmont lieu-dit in Mareuil-sur-Aÿ from which to create a 100% Pinot noir wine from a sunny terroir. This red wine reveals another facet of the Champagne terroirs, structured not by bubbles but by tannins which express the wine’s place of birth with a more tactile dimension that truly sets it apart.

“The characteristic Champagne limestone freshness is palpable and gives the wine a power that is bright yet delicate, saline whilst also velvety smooth.”

Jean-Baptiste Lécaillon, Cellar Master

Camille Volibarts

Our historical southeast-facing plot in Le Mesnil-sur-Oger, where the old Chardonnay vines grow slowly and gracefully, appeared to be ideal for the creation of a great white wine. Louis Roederer's gentle approach to viticulture, with its biodynamic composts, enables the terroir to find its new calling. This white wine, the result of bespoke vinification and ageing in different receptacles made of oak, sandstone and stainless steel, provides a structure that gives the wine creaminess, salinity, breadth and excellent length on the palate.

"At its core, the wine is mineral, fresh and powdery, in a nutshell: lively."

Jean-Baptiste Lécaillon, Cellar Master



ORIGIN

Our "la Côte" Estate

PLOT

"Volibarts" in Le Mesnil-sur-Oger

GRAPE VARIETY

Chardonnay



*Scan this QR code to find out more about our wines and go behind the scenes
at the Louis Roederer Champagne House:*



www.louis-roederer.com



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*Alcohol abuse is dangerous for your health
and should be consumed in moderation.*



Photo credits: Emmanuel & Quentin