

Brut Premier

NV



GOLD MEDAL

The Champagne & Sparkling Wine World Championships 2020

November 2020

5 STARS & #4 IN TOP 8

Cuisine #2020 | Champagne & Sparkling Results

October 2020

DOUBLE GOLD

New Zealand International Wine Show 2020

September 2020

#1 MOST ADMIRERED CHAMPAGNE

World's Most Admired Champagne Brands 2020

March 2020

GOLD MEDAL

New Zealand International Wine Show 2019

October 2019

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New Zealand International Wine Show 2018

September 2018

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New Zealand International Wine Show 2017

September 2017

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The Champagne & Sparkling Wine World Championships 2016

July 2016

94 POINTS

Tyson Stelzer | The Champagne Guide 2016-2017

2016/17

I've long adored Brut Premier, a masterful presentation of impeccably ripe fruit of intricate balance and abundant appeal: a dependable bargain in the non-vintage champagne stakes. It's on the rise in its new, dedicated facility. Until the 2009 base, Brut Premier reserves came from a solera, in Lécaillon's view, lacking focus and 'showing too much character of having been made in the cellar'. The solera is now no more, bringing greater focus, more precise mineral articulation and greater emphasis on ripe fruit. Dosage was sensibly dropped from 10-11g/L to 9.5g/L. The result in 2010 is a wonderful accord between pretty lemon blossom, apple and pear fruit, the spicy, toasty, nutmeg allure of barrel fermentation and bottle age, and the racy freshness of malic acidity. It's at once impeccably fresh and enticingly complex, with a long finish of soft chalk minerality. 40% pinot noir, 40% chardonnay, 20% meunier; one-third reserves sourced from young-vine Cristal sites; a blend of 40 villages; 55% estate vineyards; base wines from estate vines fermented in oak casks with bâtonnage (lees stirring); reserves fermented in tanks and matured in large oak casks for up to 8 years; 20-25% malolactic fermentation; aged 3 years on lees; 9.5g/L dosage; 2.4 million bottles.

92 POINTS

Alison Napjus | Wine Spectator

November 2017

An elegant Champagne in an aperitif style, with flavors of crushed blackberry, biscuit, spring blossom and Meyer lemon zest riding the finely detailed bead, underscored by a streak of salinity that emerges on the fresh finish. Drink now through 2022.

92 POINTS

Roger Voss | Wine Enthusiast Magazine

December 2015

The famous nonvintage from Louis Roederer has evolved and become just that little bit drier. This bottling emphasizes white fruits and crisp acidity as well as mineral texture. It is a complete wine, all the elements there. Another few months bottle age will make this wine even better, so wait until 2017.

91 POINTS & YEARS BEST CHAMPAGNE

Joshua Greene | Wine & Spirits Magazine

December 2015

Balanced in a rich style, this yields flavors of lemon meringue over zesty orange-pith acidity. It's round and smooth, a wine with direction that gently carries you along with it.

GOLD MEDAL

The Champagne & Sparkling Wine World Championships 2015

September 2015

GOLD MEDAL

New Zealand International Wine Show 2015

September 2015

91 POINTS

James Suckling | jameussuckling.com

July 2015

Beautifully composed reduction across lemon citrus, white peach, cherries and deeper, more savory notes of spice and grilled nuts; fresh and complex at once. The palate's assertively flavored, yet runs on a smooth and fine textural thread. Acidity is paramount, redder fruits hold court here. Great balance and depth. Drink now.

NON-VINTAGE CHAMPAGNE TROPHY

Decanter World Wine Awards 2013

2013

96 POINTS, 5 STARS & #1 CHAMPAGNE

Yvonne Lorkin | Dish Magazine

December 2012

It pours into the glass like a cloud of yellow diamond foam, oozing aromas of cashew nut, breadcrumb and brûlée. Pin-prick acidity, delicate bead and flavours of white peach lead to a soft, smoky texture and sexy persistence of flavour.

91 POINTS

Wine Spectator

November 2014 *A firm Champagne, with a finely meshed palate that layers the delicate mousse with hints of smoke and marzipan, complementing flavors of white cherry, dried apricot, salted almond and lemon preserves. Mouthwatering. Drink now through 2019.*