

# Lucien Roguet Brut#1 Champagne

## *The Winery*

The adventure begins a long time ago at the end of the 19th century. Louis Roguet was then owner of some land planted with vines whose grapes were intended solely for commercial sale.

Very quickly his son, Lucien accompanied him to the vineyards to learn and continue the work necessary for the good development of the grapes. He then decided to create his own champagne and produced a few bottles in his name "Lucien Roguet".

Today, his grandson Samuel, accompanied by his mother Ida, has taken over the family farm and continues the work of the elders, in the worship of the family Tradition. Always concerned with the best blending for his vintages, Samuel produces his champagne in compliance with the rules of the Home.

He favors the permanence and balance of taste which has made the good reputation of the brand and also composes some rare bottles for the pleasure of all, and for his own.

The Roguet family operates around 7 hectares of vines and produces 45,000 to 50,000 bottles each year. It refines its image through careful communication and thus increases the image of brand of champagne "Lucien Roguet" perpetuating the notoriety acquired over so many years.



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**Retail Price: \$74.95**

(Price subject to change without notice)

**Product # 39869**

**Release Date: June 21, 2025**

# Lucien Roguet Brut#1 Champagne

**Variety:** blend of Pinot Noir, Meunier & Chardonnay

**Vintage:** NA

**Terroir:** 100% Mailly– Champagne

**Vinification:** aged 2 years minimum

**Alcohol:** 13%

***Tasting notes:***

**Color:** intense, golden yellow colour. Effervescence with an abundance of fine bubbles developing in a creamy foam

**Nose:** initial powerful enticing aromas of fluffy pastry and quince jelly notes. It then opens up with the floral nuances of peony

**Palate:** a balanced and velvety texture with hazelnut, cashew and dried fruits. Finally, refreshing and deep notes of candied citrus and flowers arise

**Food pairing:** Apéritif or with white meats

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***ACCOLADES:***

**2020 Gilbert & Gaillard International Challenge - 90 points**

**CONCOURS MONDIAL DES VINS 2021  
– Gold medal**

