

MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

LOUIS ROEDERER

CHAMPAGNE



Champagne Louis Roederer

Rosé Vintage

Champagne, France

Vintage: 2013

JS	94	WE	93	V	93	JD	93	WA	92+
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Overview

A great rosé champagne must be made from very ripe grapes, which are sometimes difficult to obtain in the Champagne climate. As a result, Louis Roederer has chosen to invest in one of the earliest Champagne crus, Cumières, for which the steeply-sloping, shallow clay and limestone soils face south and benefit from the additional light reflected from the river Marne, enabling phenolic maturity to be achieved. In these select terroirs, Louis Roederer applies the precise winemaking methods required for the production of a saignée rosé. The style of this rosé is elegant, full-bodied and with delicate fruitiness (red fruits). Brut Rosé is 100% estate-bottled from the grapes of the historic family-owned vineyards.

Winemaking

Over the years Louis Roederer has developed a unique technique for the production of its rosé champagnes. This process, referred to by Roederer as the 'infusion' technique, allows us to bring out the juicy, ripe character of the Pinot noirs whilst preserving their exceptional freshness. A small amount of Chardonnay juice is added to the Pinot noir maceration which then ferment together and integrate harmoniously.

Tasting Notes

Golden pink hue with bright red tints. Exceptionally fine, lively sparkle forming even, persistent streams of bubbles. Intense bouquet of ripe fruit (blackcurrant) and candied orange, accompanied by subtle notes of orange blossom and Madagascar vanilla. The bouquet is very stable, dense and opens out slowly to reveal a deep, sweet character. Smooth and full-bodied on entry to the palate. Its ripe, warm palate is both tactile (silky texture) and rounded (ripe, sweet anthocyanins with an almost liquorous consistency), and is lengthened by a fresh, chalky finish. Subtle notes of hazelnut and cocoa beans linger on the end palate. Due to the decision not to carry out the malolactic fermentation, it has retained a remarkable freshness which lightens and elongates the palate.

Food Pairing

We recommend opening it a good hour before drinking, keeping it cool, to enjoy its full potential.

TECHNICAL INFORMATION

Varietals: 63% Pinot Noir, 37% Chardonnay