

MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

LOUIS ROEDERER
C H A M P A G N E



Champagne Louis Roederer

Rosé Vintage

Champagne, France
Vintage: 2014

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. 17% vinified in oak casks, with 30% undergoing malolactic fermentation. The dosage is 8 g/l.

Tasting Notes

Pink hue with attractive golden tints. Beautiful beads of soft, even bubbles. Intense, fresh and fruity bouquet, reminiscent of a tangy red fruit tart (wild strawberry, blueberry), slightly sweet yet underpinned by more concentrated, jammy and citrus notes. The aromatic complexity comes through after a few swirls in the glass giving us a medley of spice, warm cinnamon and peppers. Fleshy attack dominated by ripe, crunchy, plump red fruit that brings depth and creaminess. The fruity structure is gradually elongated by a chalky, mineral freshness that creates a lingering sensation of lightness and harmony on the finish.

Harvest Notes

A "weather waltz", and one with clear, sharp contrasts! The spring was sunny and dry and ended with a heatwave in June; summer was autumnal, cool and rainy; September was hot, sunny and very dry... weather we would usually associate with the month of August. The 'key' to the vintage lay in the soils as well as in the work carried out by the winegrowers. The good drainage properties of the chalk on the lower-middle part of the hillside helped us greatly by allowing the excess water from the summer to drain away and therefore limiting any excess vigor in the vines. These factors were complemented by our increasingly eco-friendly viticultural practices which allow us to take our quest for grapes of perfect balance and maturity even further.

TECHNICAL INFORMATION

Varietals: 63% Pinot Noir, 37% Chardonnay