

MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

LOUIS ROEDERER
CHAMPAGNE



Champagne Louis Roederer

Rosé Vintage

Champagne, France
Vintage: 2015

JS	94	WA	94	JD	93	WS	93
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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.

Louis Roederer's Rosé Vintage is 100% estate-bottled from the grapes of the historic family-owned vineyards in Cumières and Chouilly.

Winemaking

A rosé created by a long, gentle infusion of Pinot noir that extracts its juicy ripeness while preserving its tremendous saline freshness. In this process, some Chardonnay juices are added to the Pinot noir maceration, to ferment together and achieve the perfect integration of the two grape varieties. 11% vinified in oak casks, with 30% undergoing malolactic fermentation. The dosage is 8 g/l.

Tasting Notes

Salmon hue with bright red tints. Fine and energetic bubbles. A ripe, complex and youthful bouquet of slightly tangy red fruit (redcurrants, blackcurrants), ripe citrus (blood orange) and roasted cocoa beans. After some time in the glass, the wine reveals sappier, floral and sweet notes with a saline, almost briny, core. The first impression of the wine is of a generosity, softness and concentration. One has the sensation of biting into juicy, ripe fruit and blood orange, it is a fabulous aromatic explosion with luscious and slightly tangy overtones. The concentrated and dense body takes over and reinforces the impression of substance, of concentrated liqueur on the mid-palate. The finish stretches out, perfectly-honed, gradually revealing umami notes thanks to the precise and crisp mineral freshness.

Harvest Notes

An extraordinary vintage which is also the year in which the Champagne region was recognized as a UNESCO World Heritage Site! 2015 followed the continental trend of that decade: a mild, wet winter and a hot, dry summer. The summer, hot and sunny, brought record-breaking temperatures and water stress. The second half of August brought some very welcome rain, giving the vines some much needed relief. Thanks to this fresh finish, the vines produced juicy, ripe and concentrated grapes. Our ambition for this vintage? To capture the concentration which is the hallmark of this spectacular vintage!

TECHNICAL INFORMATION

Varietals: 62% Pinot Noir, 38% Chardonnay
Dosage: 8 g/L