

MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

LOUIS ROEDERER

CHAMPAGNE



Champagne Louis Roederer

Rosé Vintage

Champagne, France

Vintage: 2016

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. 21% vinified in oak casks, with 4% undergoing malolactic fermentation. The dosage is 8 g/l.

Tasting Notes

Salmon pink hue with bright red tints. Deep, intense color. The bubbles are fine yet vibrant and energetic. The summery bouquet shows exceptional intensity and freshness with its aromas of ripe, juicy stone fruit (wild peach) complemented by zesty red fruit (redcurrant) and citrus notes (blood orange). Upon aeration, the nose develops more jammy notes of Roussillon red apricot. The palate is soft, juicy and concentrated on entry and then quickly shows a chalky, saline freshness that structures the wine and lends it a voluptuous yet delicate mouthfeel. The juicy, ripe fruit (nectarine and wild peach) and citrus (lemon) give the wine a fresh, zesty character that is underpinned by a subtle hint of bitterness. The soft, delicate bubbles coat the palate and impart a velvety texture. The end palate is mouth-watering and ever so slightly salty with discreet tannins and a lovely subtle bitterness that complements the incredible dry chalkiness of the wine and lingers on the seemingly never-ending finish.

Harvest Notes

The 2016 vintage was characterized by particularly marked weather variations: spring was cool, wet and relatively late whereas summer was warm and dry with a heatwave in late August followed by dry and sunny weather over the harvest period which was highly beneficial to the ripening of the grapes. Our Pinot noirs thrived in these dry, sunny conditions and the heat has given them an intensely fruity character and silky smooth texture. The Chardonnays are just as outstanding although more chiselled and saline in character. Harvests from 15 September to 1 October 2016.

TECHNICAL INFORMATION

Varietals: 62% Pinot Noir, 38% Chardonnay