

MAISONS MARQUES & DOMAINES



ROEDERER ESTATE



Roederer Estate

L'Ermitage Rosé

Anderson Valley, California, United States

Vintage: 2006

Overview

L'Ermitage, Roederer Estate's special Tête de Cuvée, is a sparkling wine made only in exceptional years from pre-selected, estate-grown grapes. Carrying on the tradition of Champagne Louis Roederer in France, Roederer Estate produces its sparkling wines in the traditional French méthode traditionnelle and adds special oak-aged reserve wines to each blend. L'Ermitage debuted with the 1989 vintage.

Winemaking

Roederer Estate wines are made with juice from just the cuvée pressing; no première or deuxième taille is used. The concept of the vintage L'Ermitage is the same one that is used in Champagne: Only the best of the vintage is selected. These are exceptional wines that create a "noble" (special) blend that allows for longer aging, which produces a fine wine with elegance and finesse.

The rosé blend is crafted using a small fraction of red wine, from pinot noir grown on the estate, especially made for this purpose using Burgundian maceration technique that allows skin contact to extract color and aromas. This red wine brings delicate berry flavors and a nice color to further extend the L'Ermitage smoothness and subtleties, allowing for a unique tasting experience.

Tasting Notes

L'Ermitage Rosé 2006 brings complexity and smoothness to a higher level. The delicate salmon colors enhance the tiny bubbles and creamy mouthfeel. Notes of bread crust, baked apples and fruit candy create an elegant and complex wine. The wine is crisp with great acid on notes of quince jelly and light vanilla.

TECHNICAL INFORMATION

Varietals: 49.8% Chardonnay, 50.2% Pinot Noir, of which 3.9% is aged reserve wine from 2003

Wine Alcohol: 12.8%

Titrateable Acidity: 0.8%

pH: 3.14

Residual Sugar: 1.0%

Dosage: 10.3 g/l