



MAISON FONDÉE EN 1776

LOUIS ROEDERER
CHAMPAGNE

ROSÉ 2016

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.

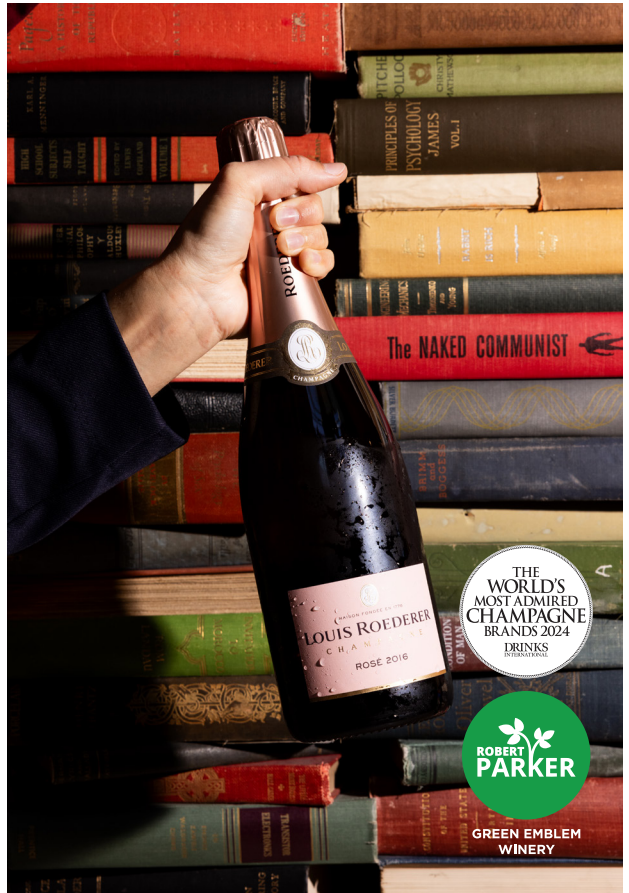
Louis Roederer's Rosé Vintage is 100% estate-bottled from the grapes of the historic family-owned vineyards in Cumières and Chouilly.

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.



VARIETALS: 62% PINOT NOIR | 38% CHARDONNAY
WINE IN OAK: 21% | MALOLACTIC FERMENTATION: 4%
DOSAGE: 8G/L

95
POINTS
JAMES SUCKLING.COM

Fantastic aroma of Mara des Bois strawberries. Very juicy with an explosion of strawberries and ripe nectarines. Stunning vitality due to the bright and fine mousse plus the lively acidity. Long and elegant finish that pulls you back for more. A cuvée of 60% pinot noir from Cumières and 40% chardonnay from Chouilly. 8 g/l dosage. From biodynamically grown grapes. Drink or hold.

94
POINTS
WINE ENTHUSIAST

Finely mature, this bottling is just right. Its fruit has softened and a touch of toastiness has come through to give great balance. The Champagne is totally ready to drink.

94
POINTS
Decanter

A nose full of rose petals with orange skin and berry fruits, not as expressive as some of the other Champagnes in the masterclass but this has a lovely soft, and delicate aromatic profile. Tangy lemon, raspberry, strawberry and orange on the palate with a sea spray, saline finish that is particularly moreish. Fully flavoured, round and complete with mouthwatering acidity, lots of sapidity and an extremely long finish. A lovely combination of both bitter and sour elements giving such complexity and nuance on the palate.

93
POINTS
Wine Spectator

Firm and focused, this finely knit version offers a satiny texture and hints of smoke and oyster shell, which underscore flavors of pureed raspberry, peach skin and blood orange granita, with a rich touch of toasted brioche. Long, lightly spiced finish. Pinot Noir and Chardonnay. Drink now through 2030