



ROEDERER ESTATE

L'ERMITAGE BRUT 2017



OVERVIEW

Founded in 1982, Roederer Estate is nestled in Mendocino County's fog-shrouded, Anderson Valley. As the California property of Champagne Louis Roederer, Roederer Estate builds upon a centuries-old tradition of fine winemaking. The premium grape growing region's proximity to the Pacific ocean gives rise to a gentle cycle of warm days and cool nights, allowing grapes to mature slowly on the vine and develop full varietal character.

Among the very few California sparkling wine houses that only source estate-grown fruit, Roederer Estate is also meticulous about all its farming decisions. The winemaking process begins with in-depth knowledge of the Estate soils to introduce open lyre trellis system or high density plantation, extends to the decision to farm vineyards organically and biodynamically, and finishes by painstakingly tracking grape maturity to achieve perfect balance at harvest.

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 blend that allows for longer aging, which produces a fine wine with elegance and finesse.



Originally from Alsace, Roederer Estate winemaker Arnaud Weyrich has been with the winery for over two decades.

VARIETALS:

52% Chardonnay | 46% Pinot Noir
2% Pinot Meunier

4.9% aged reserve wine from 2012

WINE ALCOHOL: 12.7%

DOSAGE: 8 g/L



TASTING NOTES

Fine tiny bubbles and a long lasting mousse are the usual footprints of the L'Ermitage cuvée. Rich aromatics of butter pastry and Asian pear. Broad entry, clean mouthfeel. Quince freshness and texture. Soft and gentle finish. A L'Ermitage from a warmer vintage with power and richness.

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POINTS

JAMES SUCKLING.COM

Delightful citrus notes with yellow apple, faint white flowers, sourdough, brioche and a hint of hazelnut. Full-bodied with a very delicate and fine bead, and crisp acidity. Beautiful finesse with an amusing transparency and freshness to it. Very refreshing, too. Fine bubbles. Structured. Drink with meat. A blend of 52% chardonnay, 46% pinot noir and 2% pinot meunier. Five years on lees. 7.5 grams dosage. Drink or hold.

94

POINTS

Wine Spectator

Opulent yet detailed, with expressive pear and cherry flavors accented by roasted hazelnut, brioche and fresh ginger. Builds richness on the plush finish. Drink now through 2027.