

ROSÉ VINTAGE 2017



VARIETALS:
 60% PINOT NOIR, 40%
 CHARDONNAY

DOSAGE: 8 G/L



GREEN EMBLEM
 WINERY

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. 29% vinified in oak casks, with 24% undergoing malolactic fermentation. The dosage is 8 g/l. The harvest took place between August 31st and September 9th, 2017.

TASTING NOTES

Lovely pink hue with light copper tints. Steady flow of fine bubbles. An immediate bouquet of forest fruit (wild strawberries and raspberries) and citrus (blood orange) with some zesty and powdery petal-like notes (rose-flavored macaroons). Upon aeration, the citrus fruit gives way to iodised and chocolate nuances with a few spicy and resinous (cedar) overtones. The palate is caressingly soft, delicious, delicate and elegant. We have the sensation of a silky texture that softly evaporates to give way to a cloud of delicate and slightly spicy perfumes. The fruit is concentrated and almost liqueur-like on the mid-palate where it is energised by the fresh and iodised flavors. On the finish, the delectable chocolate nuances combine with the chalky freshness to create a lingering and pure impression of salinity, textured, saline and sapid.

94
 POINTS
 JAMES SUCKLING.COM

A seductive, balanced and silky champagne rosé with aromas of apricot skins, mirabelles and stones, together with a touch of baking spices. In control and well balanced, with an attractive texture. Harmonious with fine bubbles and a laser-focused finish. Drink or hold.

93
 POINTS
 The Wine Independent

From the challenging 2017 vintage, a growing season plagued by severe spring frosts, a lackluster summer, and bouts of botrytis in the run-up to harvest, somehow comes the bright, breezy breath of fresh air! The 2017 Rosé Vintage is a blend of 60% Pinot Noir and 40% Chardonnay from Roederer's la Rivière estate. It reveals a very subtle salmon-pink color. Delicate scents of fresh raspberries, wild strawberries, and McIntosh apples languorously drift from the glass, followed by chalk dust and rose bud tea suggestions. The palate is understated and elegantly styled with a zippy line of freshness and tiny, persistent bubbles supporting the red berry and chalky layers, finishing with a quietly intense floral perfume. 29% was aged in oak, 24% went through malo-lactic, and it has 8 grams per liter of dosage, making for a very dry expression with great tension and finesse.

92
 POINTS
 vinous

The 2017 Rosé is bright and finely sculpted. Crushed red berries, grapefruit, chalk, mint and white pepper lend palpable energy throughout. This is an especially nervy edition of the Rosé. It will appeal most to readers who enjoy taut, vibrant Champagnes. The blend is 62% Pinot Noir (all from Cumières) and 38% Chardonnay (from Chouilly), with the energy of Cumières very much driving the blend. The Pinot came in on the early side, which was necessary to avoid rot. It is a fine effort in a vintage in which Roederer made just two vintage Champagnes, the Rosé and a Blanc de Blancs. Dosage is 8 grams per liter.

