

Louis Roederer Rose Brut Nature Vintage



Origin

Country	France
Wine Region	Champagne
Winery	Louis Roederer

Technical Data

Grape Varieties	Pinot Noir, Chardonnay and Meunier
Type	Sparkling rose wine, Brut Nature
Bottle Sizes Available	750 ml with a luxury gift box
Closure	Natural cork

Vinification	A small proportion of the Pinot Noir grapes undergo a few days' cold "infusion" without alcohol fermentation before being incorporated into the Brut Nature Blanc juices. Part of the wine is vinified in oak. No malolactic fermentation. The final wine is prepared with the best embodiment of the vinting in mind with zero dosage, preserving the unique style of Roederer. Zero dosage.
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Ageing	5 years in the cellar and 6 months after disgorgement.
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Description

In Brief	Louis Roederer Brut Nature Vintage is a collaboration between Roederer and Philippe Starck as it is obvious from the memorable label. This exceptional harvest will remain in the heart of every connoisseur and collector. A wine with great cellaring potential.
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Tasting notes	Pink hue with bright, fresh tints and generous, slow-moving bubbles. The deep Pinot Noir bouquet is a blend of delicate citrus notes (blood oranges), red fruit (blackcurrants) and spice (a touch of camphor). After aeration, the red fruit becomes intertwined with notes of honey and gingerbread. On entry, the wine is juicy, fruity, concentrated and palate-coating. The sun-drenched fruit and its slightly sweet texture give the impression of biting into a perfectly ripe blackberry. The wine shows remarkable poise thanks to the sensual, almost powdery texture that balances the zero dosage. The end palate reveals slightly spicy (camphor), smoky (bacon) and iodised notes that usher in a sensation of Umami.
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Food Pairing	Excellent both as an aperitif and with food.
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