

Louis Roederer Rose Brut Vintage


MAISON FONDÉE EN 1776
LOUIS ROEDERER
CHAMPAGNE

Origin

Country	France
Wine Region	Champagne
Winery	Louis Roederer

Technical Data

Grape Varieties	Pinot Noir and Chardonnay
Type	Sparkling rose wine, Brut
Bottle Sizes Available	750 ml, 1.5 l, + with a luxury gift box, + gift box set
Closure	Natural cork
Vinification	Part of the juice from the two grape varieties ferments together for optimal integration of their characteristics. Part of the wine is vinified in oak. Partial malolactic fermentation. The final wine is prepared with the best embodiment of the vinting in mind, preserving the unique style of Roederer.
Ageing	5 years in the cellar and 6 months after disgorgement Dosage: 8 g/l
Awards and certificates	93 points Wine Spectator 94 points The Wine Advocate

Description

In Brief	Louis Roederer Rose Brut Vintage is from historic family-owned vineyards. This exceptional harvest will remain in the heart of every connoisseur and collector. A wine with great cellaring potential.
----------	--

Tasting notes	Salmon hue with bright red tints. Fine and energetic bubbles. A ripe, complex and youthful bouquet of slightly tangy red fruit (redcurrants, blackcurrants), ripe citrus (blood orange) and roasted cocoa beans. After some time in the glass, the wine reveals sappier, floral and sweet notes with a saline, almost briny, core. The first impression of the wine is of a generosity, softness and concentration. One has the sensation of biting into juicy, ripe fruit and blood orange, it is a fabulous aromatic explosion with luscious and slightly tangy overtones. The concentrated and dense body takes over and reinforces the impression of substance, of concentrated liqueur on the mid-palate. The finish stretches out, perfectly-honed, gradually revealing umami notes thanks to the precise and crisp mineral freshness.
---------------	--

Food Pairing	Excellent both as an aperitif and with food.
--------------	--

Notes

