

LOUIS ROEDERER, BRUT ROSE MAGNUM



DESCRIPTION

Complex bouquet dominated by an almost minty freshness combined with zesty fruit, wild strawberry and raspberry. The nose opens to reveal spicy and smoky notes, characteristic of the Pinot Noirs grown in Cumières, along with aromas of dried fruit, roasted almonds and cocoa beans. Underlying saline notes, remind of sea spray. On the palette the wine is soft and smooth yet also greatly fresh. A well-integrated wine with excellent body, pleasant freshness, long length and delicate mouthfeel. The body softens gradually and coats the palette with a velvety smoothness supported by a pleasant salinity and delicate hints of tannin. The finish is fresh, long and very persistent.

VINIFICATION

Over the years Louis Roederer has developed a unique technique for the production of its rosé champagnes. This process, referred to by Roederer as the 'infusion' technique, allows us to bring out the juicy, ripe character of the Pinot Noirs whilst preserving their exceptional freshness. A small amount of Chardonnay juice is added to the Pinot Noir maceration which is then fermented together and integrated harmoniously. The cuvéé rosé 2013 was vinified 33% in old oak casks and was bottle-aged for 4 years before being left to rest for a further 6 months after dégorgement in order to attain perfect maturity. Dosage 8 g/l.

AWARDS

2026 - Most Admired Champagne Brand - Drinks International: #1 champagnehuis | 2020 - Champagne & Sparkling Wine World Championships : Best in Class Champagne Vintage Rosé Brut | 2020 - Champagne & Sparkling Wine World Championships : Gold

ADDITIONAL INFORMATION

Grape variety: Chardonnay, Pinot Noir
Country: France
Area: Champagne
Color: Sparkling rosé
Category: Champagne
Flavor profile: Elegant, Fresh, Fruity
Alcohol percentage: 12