MAISON FONDÉE EN 1776

LOUIS ROEDERER

CHAMPAGNE

ROSÉ 2017

VINTAGE

2017 was a year of living dangerously! An exceptionally warm and dry winter and spring, but the latter brought severe frosts from 17 to 29 April, setting the sorry record for 12 nights of frost. These were followed by a dull, wet and not particularly hot summer, which ended in an almost tropical (hot and humid) spell at the end of August. This sudden change led to a significant increase in grey rot on the ripening Pinot noir and Meunier grapes. The harvest was fast-paced and completed very quickly demanding very precise and methodical selection work of an unprecedented level even for Roederer.

The softness and freshness of this Rosé 2017 are the result of an "infusion" which concentrated the best of the Pinot noirs from Cumières.

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-flavoured 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 flavours. On the finish, the delectable chocolate nuances combine with the chalky freshness to create a lingering and pure impression of salinity.



PRODUCTION

ORIGIN: Our "la Rivière" Estate

CRUS: Cumières, Chouilly

GRAPE VARIETIES:
60% Pinot noir
40% Chardonnay

WINE IN OAK: 29%

MALOLACTIC FERMENTATION: 24%

DOSAGE: 8g/l

HARVEST:
From 31 August to 9 September 2017

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.