

# LOUIS ROEDERER

+ STARCK

BRUT NATURE ROSÉ 2018



## VINTAGE

2018 was an exceptionally hot, dry and bountiful year - and remarkably healthy too. After an unusually wet winter, the spring was mild and stormy. The summer was particularly hot, dry and sunny, surpassing even the records set in 2003. The harvest was abundant and the grapes were in near-perfect health, resulting in elegant, fruity wines.

Harvest: 2 September 2018.

This 2018 Brut Nature rosé shows great élan and irresistible charm! Seductive and well-structured, it offers a dense body and a saline, fresh and sapid finish.



## TASTING NOTES

A soft, delicate hue bordering on petal pink.

Fine and creamy with a steady stream of bubbles.

An expressive bouquet of citrus (blood orange), tangy red fruit (redcurrant) and fresh, sweet flowers (violet). Initially restrained yet impeccably clean and flawless, it gradually unveils a captivating concentration of fruit with a suggestion of raspberry liqueur.

The palate is dense and concentrated. The structure comes to the fore, full, broad and concentrated, in a sensation that is simultaneously juicy, savoury and crunchy. One has the impression of biting into a perfectly ripe, juicy fruit on a summer afternoon. What is remarkable here is the «transparency» of the fermentation, which has skillfully respected the original flavour of the fruit. The weave is intricately woven with grainy, salty tannins that prolong the sensation of freshness while adding delicate, mouthwatering notes of spices and cocoa powder.



## PRODUCTION

ORIGIN:

«La Rivière» vineyards

CRU:

Cumières

GRAPE VARIETIES:

64% Pinot noir

20% Meunier

16% Chardonnay

A touch of Pinot blanc

WINE IN OAK:

20%

MALOLACTIC FERMENTATION:

0%

DOSAGE:

0g/l

