


MAISON FONDÉE EN 1776
LOUIS ROEDERER
CHAMPAGNE

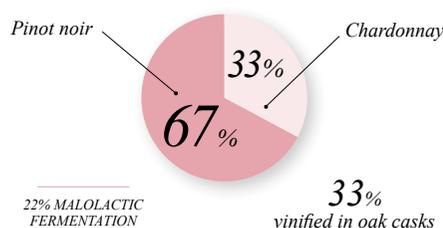
ROSÉ 2013

VINTAGE

2013 was characterised by a particularly late growing cycle. The never-ending winter was followed by a very cool, late spring. We had to wait until the start of July for flowering to begin - something we hadn't seen in Champagne for quite some time! Fortunately, summer was glorious with plenty of sunshine, record high temperatures and very low rainfall, ideal for the ripening of the Pinot noirs and Chardonnays. The temperatures were cool for the October harvest and the resulting wines are elegant and fresh - the signs of a "classic" vintage.

*Fresh, light
and well-balanced*

WINEMAKING



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 then ferment together and integrate harmoniously.

The cuvée Rosé 2013 was bottle-aged for 4 years before being left to rest for a further 6 months after disgorging in order to attain perfect maturity. The dosage is 8 g/l.



This 2013 Rosé was produced in a cool vintage. It reveals the juiciness of Pinot noirs from the early ripening south-facing clay-limestone Cumières terroir, refined and lengthened by the freshness of the north-facing Chouilly Chardonnays. Very seductive!

TASTING NOTES

A light, bright and clear rosé. Fabulous!

Fine, steady stream of bubbles, evenly distributed across the glass.

Complex bouquet dominated by an almost minty freshness combined with zesty fruit, wild strawberry and raspberry. The nose opens out 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, reminiscent of sea spray.

On the palate the wine is soft and smooth yet also piercingly fresh. A well-integrated wine with excellent body, pleasant freshness, long length and delicate mouthfeel. The body softens gradually and coats the palate with a velvety smoothness underpinned by a pleasant salinity and delicate hints of tannin from the flesh and skins of the Pinot noir grape. The finish is fresh, long and very persistent.

