



LOUIS ROEDERER BRUT ROSÉ ETUI

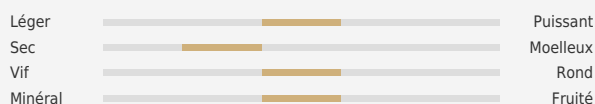
PRODUIT

The sweetness and freshness of this 2017 Rosé are the result of this « infusion, » which concentrated the best of Cumières Pinot Noir.

Immediate bouquet of wild berries (strawberries and wild raspberries) and citrus (blood orange) with some tangy, powdery notes reminiscent of petals (rose macaroon). Upon aeration, the citrus gives way to iodine and chocolate nuances with hints of spice and resin (cedar). The palate is caressing, delicious, full of delicacy and elegance. A silky texture gently evaporates to reveal a cloud of delicate and slightly spicy aromas. The fruitiness is concentrated in the mid-palate, almost liqueur-like, and energized by the fresh, iodine flavors. On the finish, the very indulgent chocolate nuances combine with the freshness of limestone to create a long, pure, and saline impression.

The year of all dangers... an exceptionally warm and dry winter and spring marked by intense frosts from April 17 to 29, which recorded the sad record of 12 nights of frost. Then a gloomy, humid and not particularly warm summer, which ended with an almost tropical (humid and hot) end of August, favoring a significant progression of gray mold on the Pinot Noirs and Meuniers in full maturation. In the end, an accelerated, ultra-fast harvest, combined with demanding, precise and methodical selection work, unprecedented for our House.

PROFIL GUSTATIF



NOTATIONS

The World's Most Admired
Champagne Brand : N°1

IDENTITÉ

Région viticole / Pays	Champagne / France
Type de vin	Rosé
Volume	0,375L
Degré d'alcool	12,5%
Potentiel de garde	10 ans
Cépages	Chardonnay, Pinot Noir

