



MAISON FONDÉE EN 1776

LOUIS ROEDERER

CHAMPAGNE

Rosé 2007

ORIGIN OF THE WINE

A great Rosé champagne must be made from very ripe grapes – sometimes difficult to obtain in the Champagne climate. As a result, Louis Roederer has chosen to invest in one of the earliest Champagne crus, Cumières, for which the steeply-sloping, shallow clay and limestone soils face south and benefit from additional light reflected from the river Marne, enabling great phenolic maturity to be achieved. In these select terroirs, Louis Roederer applies the precision wine-making methods required to craft a saignée rosé.

HARVESTS

2007 was a mostly warm year, characterised by unexpected and major weather events. Following an exceptionally mild autumn and winter, there was a “historic” month of April, with warm, dry summery weather, record temperature highs and sunshine worthy of a month of July. To our great surprise, during the summer, the many stormy episodes in June, followed by particularly changeable, cool weather in July and August, caused steady, slow ripening of the grapes – particularly beneficial for the quality of our wines. Finally, the return to dry, windy and persistently cool weather from August 25 onwards completed the ripening process, allowing harvesting to begin in excellent conditions, with the late plots making the most of this meteorological godsend to become fully ripe. The harvests took place in ideal weather, beginning on August 27 for Marne Valley Pinots Noirs, August 30 for Côte des Blancs Chardonnays and August 31 for Reims mountain Pinots Noirs.

ELABORATION

70% Pinot Noir – 30% Chardonnay – 20% wines matured in wood (oak barrels) with weekly batonnage – No malolactic fermentation.

To make its rosé champagnes, Louis Roederer always uses the saignée method following cold skin-contact maceration, which may last 5 to 8 days in the liquid phase. The Brut Rosé cuvée ages for an average of 4 years in cellars and also spends 6 months resting after disgorging to complete the maturing process.

DOSAGE : fine-tuned for each vintage, to between 8 and 10 g/l.

STYLE

Elegant, delicate fruitiness (red fruits), full-bodied and winy.

TASTING NOTES

An evanescent light pink colour, with shiny salmony hints.

Delicate bubbles, which quickly form a steady, creamy flow.

The intense deep bouquet reveals a succession of finely complex aromatic “layers”: first of all fruity, almost tart aromas of wild raspberry and bilberry, reminiscent of a mountain fruit sabayon; next, sweet, warm, delicately rosy “pink macaroon” floral hints, along with pithy citrus, orange and pink grapefruit; finally, there are warm, sweet, spicy notes, recalling the subtle use made of oak wood by Louis Roederer: hints of lightly toasted dried fruits, cocoa and chocolate. It has a lively bite in the mouth – full-bodied, creamy, dense and balanced: a “gourmet” treat! The tactile approach of the ripe Pinot Noir is very clear: rich and meaty, concentrated but not at all heavy, a combination of ripe fruit and precise, fresh flavours. The delicate, almost teasing bubbles add to this suave impression, which literally encompasses the sharp freshness. Following this first highly seductive contact, the “tight”, “sculpted” winy structure of the Pinot Noir appears once more, along with almost jam-like fruity, floral flavours, blending in perfectly with the minerality and freshness of the Chardonnays.

This concentrated yet fresh Rosé 2007, the product of August harvests, is a good example of “Roederer style” rosés with all the concentration, fruitiness and compactness of Pinot Noir de Cumières, transcended by the elegance, purity and freshness of great Côte des Blancs Chardonnays... Real Burgundy overtones in Champagne territory!