



Champagne Louis Roederer Brut Rosé Vint. 2015

Louis Roederer

Type	Schaumwein
Origin	Frankreich, Champagne
Producer	Louis Roederer Champagne
Expansion	48 months of bottle fermentation and 6 months of Dégorgemet in the bottle.
Contents	75 cl
Vintage	2015
Enjoyment phase	up to 15 years
Serving temperature	8- 10° C
Alcohol content	12 %
Grape varieties	Chardonnay 35 %, Pinot Nero / Pinot Noir / Blauburgunder 65 %
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Comments

A great rosé champagne can only come from well-matured grapes, a condition that is sometimes difficult to achieve in the climatic conditions of Champagne! This is why Louis Roederer decided to grow in Cumières, on a clay-limestone soil of shallow depth and on a strong slope. The full southern exposure and the sunlight reflected by the Marne help the grapes to reach high phenolic ripeness. Approximately 65% Pinot noir, 35% Chardonnay and a proportion of 20% aged in oak barrels. The Cuvée Rosé Vintage is aged for an average of 4 years with lees and also receives at least 6 months of rest after dégorgement to give its maturity the final touch.

Pairing

Small appetizers, combined with baguette, olive spread, beetroot, horseradish, cashew nut cream, cheese, for example (goat) Gouda or walnut Brie, smoked ham, olives, vegetables, trail mix and grapes also go well with champagne. Crackers with cream cheese and caviar or salmon slices are also perfect for appetizers.

Tasting notes

Fruity aromas of red wild berries with floral notes, sweet-spicy perfume of citrus peel. Nuances of dried fruit and cocoa are reminiscent of aging in oak barrels. Rich and full-bodied, the rosé vintage brings out the ripeness of the fruit wonderfully. With its iridescent rising bubbles and its impressive freshness right from the start, it then opens gently towards almost exotic notes that mingle with the pure minerality of the Chardonnay.