

Louis
ROEDERER
ET
PHILIPPE
STARCK

BRUT NATURE ROSÉ
2015

VINTAGE

An extraordinary vintage which is also the year in which the Champagne region was recognised as a UNESCO World Heritage Site! 2015 followed the continental trend of that decade: a mild, wet winter and a hot, dry summer. The summer, hot and sunny, brought record-breaking temperatures and water stress. The second half of August brought some very welcome rain, giving the vines some much needed relief. Thanks to this fresh finish, the vines produced juicy, ripe and concentrated grapes. Our ambition for this vintage? To capture the concentration which is the hallmark of this spectacular vintage!

*A deliciously refined Rosé
Nature 2015 with a delicate
sweetness and sensation
of Umami.*

TASTING NOTES

Pink hue with bright, fresh tints and generous, slow-moving bubbles.

The deep Pinot noir bouquet is a blend of delicate citrus notes (Etna blood oranges), red fruit (blackcurrants) and spice (a touch of camphor). After aeration, the red fruit becomes intertwined with notes of honey and gingerbread.

On entry, the wine is juicy, fruity, concentrated and palate-coating. The sun-drenched fruit and its slightly sweet texture give one the impression of biting into a perfectly ripe blackberry. The wine shows remarkable poise thanks to the sensual, almost powdery texture that balances the zero dosage. The end palate reveals slightly spicy (camphor), smoky (bacon) and iodised notes that usher in a sensation of Umami.



PRODUCTION

ORIGIN:

“La Rivière” vineyards

CRU:

Cumières

GRAPE VARIETIES:

Pinot noir infusion for 5 days followed by the addition of field blend juices: 20% infused Pinot noir + 80% Brut Nature White juices. Co-fermentation with the following final blend:

50% Pinot noir
37% Chardonnay
13% Meunier

WINE IN OAK: 11%

MALOLACTIC FERMENTATION: 30%

DOSAGE: 0g/l