

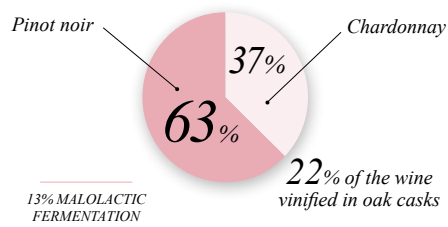


ROSÉ 2011

VINTAGE

This cool and damp year unexpectedly generated the earliest harvest in the history of our House. A vintage of inverted seasons: a rather mild and dry winter developed into a summer-style climate for the entire spring. Summer began extremely cool and wet, with autumnal conditions continuing until the end of August. The weather improved at the end of the month with a return to summer temperatures by late August and throughout the month of September. The ripening process was spectacularly - and unexpectedly - energetic for such mediocre weather conditions. 2011 was a vintage of patience and careful selection during the picking. Similarly to 2010, only a few south-facing plots and vines with very few grapes reached satisfactory ripeness.

WINEMAKING



For its Rosé champagnes, Louis Roederer combines the two methods used in the region, maceration and blending. A little Chardonnay juice poured into a Pinot noir maceration and fermented together to achieve the perfect harmony. The wine is aged for 4 years in the cellars and left for a minimum of 6 months after disgorging to attain the perfect maturity.

The dosage is 9 g/l.

*Delicious, delicate
and tangy-fresh*



TASTING NOTES

Light and golden pink colour with subtle tie-dye tones.

Fine and delicate bubbles.

A very delicate and fleeting bouquet combining red fruits (raspberry liqueur), chocolate notes (cocoa) and a few notes of dried flowers. All the promise of a noble bouquet.

The immediate effect on the palate is a concentration of red fruits, flowers and blood orange. The sensation is deliciously rich, concentrated and elegant thanks to the tangy freshness that prolongs the taste. Then follow the classic sensations of tangy citrus fruit, such as yuzu.

At the finish, the texture provided by the ripe Pinot noir tannins brings a delicately powdered and tactile sensation.

The challenge of the 2011 Rosé, a difficult vintage for ripeness in Champagne, is perfectly met thanks to the Pinots noirs from south-facing Cumières, and the small yields which helped these grapes reach perfect ripeness.

