

BRUT ROSÉ 2004



The Louis Roederer Vintage Rosé is a unique type of Champagne. In the development of its rosé champagnes, Louis Roederer still uses the skin contact method leaving the black grapes to macerate in the wine press for several hours to extract the pigmenting substances from the must. To confer colour and style, Louis Roederer uses Pinot Noirs from old Cumières vines which produce very ripe grapes of exceptional aromatic depth. The rosé wine is then usually left to age for a period of four years, plus an additional six months after disgorgement to ensure perfect maturity.

WINEMAKER NOTES

“A wine to be tasted with all five senses! Intense, explosive, bewitching aromas of flowers and fresh fruit completed with toasted, caramel notes. The pinot noir emerges in all its creamy, full-flavored richness. It caresses and literally enfolds the full vivacity and rich structure of the grape variety without ever constricting or dominating. The bubble is light and airy... The finesse remains and provides a perfect accompaniment to this precise, elegant and uncompromising stylistic composition that the Roederer establishment produces each year from its Cumières vines!” – Jean Baptiste Lécaillon, Head Winemaker & Executive Vice President of Production

The structure and richness of Louis Roederer Brut Rosé make it a perfect accompaniment to main courses, magnificently complementing fish such as salmon; meat such as lamb, veal, guinea fowl and even pheasant; and soft cheeses such as Chaource and Brillat-Savarin. It can also be served with red fruit based deserts that are less sweet, such as a red fruit zabaglione or a red fruit gratin.

WINEMAKING

A great Rosé champagne should be elaborated from very ripe grapes, which is sometimes difficult to obtain in the climate of the Champagne region. That is why Louis Roederer decided to invest in one of the most precocious vineyards of the Champagne region, in Cumières, where the light of the steep, south-facing clay and limestone slopes face is accentuated by the Marne River, producing high phenolic maturity. In selected plots, Louis Roederer applies precision viticulture adapted to the elaboration of a saignée rosé.

Twenty percent of the wines are vinified in oak barrels with weekly batonnage. No malolactic fermentation occurs. To create Rosé champagnes, Louis Roederer still uses the saignée method after cold maceration that can last five to eight days in the liquid phase. Dosage of between 11 and 12 g/l is adapted to each vintage.

<i>Appellation:</i>	Champagne
<i>Blend:</i>	70% Pinot Noir 30% Chardonnay
<i>Aging:</i>	4 years plus six months after disgorgement
<i>Wine Alcohol:</i>	12%
<i>Cases Imported to the US:</i>	1,200 cases imported
<i>Suggested Retail Price:</i>	\$67