

ROSE VINTAGE 2006



HARVESTING:

2006 was a very hot year, marked by a succession of sharp contrasts in temperature and rainfall which are very rarely witnessed. A late spring, which was relatively damp and cool, was followed by particularly dry summer conditions in June and July. Whilst July set a new temperature record in the Champagne annals, the cold temperatures and rain in August were unprecedented, too - and set a new record in the other direction! Fortunately, the warm, dry September allowed the ripening process to be completed, producing the distinctive, rich, complex grapes. The harvest dates were wholly typical of those of the last decade: September 14th for Chardonnays and the next day for Pinots noirs.

ORIGIN OF THE WINE:

A great Rosé champagne must be made from very ripe grapes, which are 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 the additional light reflected from the river Marne, enabling phenolic maturity to be achieved very early on. In these select terroirs, Louis Roederer applies the precision wine-making methods required for the production of a saignée rosé.

STYLE:

Elegant, delicate fruitiness (red fruits), full-bodied and with a smooth wininess.

ELABORATION:

66% Pinot noir - 34% 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 skin-contact maceration, which may last 5 - 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 its maturation. Dosage varies between 8 and 10 g/l depending on the vintage.

TASTING NOTES:

“Soft pink colour with orangey nuances. Dynamic, creamy bubbles in a long-lasting flow. Immediately after opening, the bouquet of this Brut Rosé 2006 releases intense, complex aromas: first of all fruity (strawberry, vine peach) then floral (sap, sweet flower, pollen) and mineral (chalk). On airing, citrus aromas appear (with a particularly dominant zest) along with gingerbread, so typical of Roederer rosés.

Tasting reveals an energetic, racy wine, which is firm and above all elegant. It has the firm structure of the Cumières Pinot Noir which, as usual, manifests itself immediately and unreservedly, in its charming, meaty and dense register - but the characteristic elegance of Louis Roederer wines predominates, thanks to the smooth bubbles associated with precise flavours and a ‘taut’ mineral freshness. This almost paradoxical blend combines an intense energy ‘interwoven’ with a rich, almost ‘proud’ material, accompanied by a swirl of velvety flavours. The long-lasting flavour experience ends on a note of pure minerality... and time stands still!” Jean-Baptiste Lécaillon