



# Louis Roederer

Estate-grown and bottled, sourced from Cumières (Pinot Noir) and Chouilly (Chardonnay). 2017 demanded ruthless selection; the result is elegance with compelling purity.



## Brut Rosé Millesimé 2017

Champagne, France

### Region and Vineyards

Louis Roederer draws this cuvée from its own vineyards, chiefly **Cumières**, one of the region's earliest-ripening crus. South-facing slopes of shallow clay-limestone overlook the **Marne**, whose reflective light and heat aid phenolic maturity—crucial for Pinot Noir destined for rosé by infusion. In warmer seasons this site delivers plush berry fruit; in cooler years its exposition safeguards ripeness without sacrificing acidity.

Complementing Pinot's flesh is **Chouilly** on the **Côte des Blancs**, a **Grand Cru** by reputation for Chardonnay that confers finesse, line and chalk-driven salinity. Roederer's estate model—unusual in Champagne for its breadth—allows exacting parcel selection and consistency across vintages. The house's long history of vineyard investment underpins this precision, today extending over hundreds of hectares with an expanding organic and biodynamic footprint.

### Winemaking

Rosé Vintage 2017 is created by a long, gentle **infusion** of Pinot Noir: a saignée that extracts colour and ripe, juicy fruit while preserving saline freshness. Uniquely, a portion of **Chardonnay juice is added to the Pinot Noir maceration to co-ferment**, knitting varieties from the very start. The blend is 60% Pinot Noir and 40% Chardonnay. A measured 29% of the base wines are vinified in oak; 24% undergo **malolactic** conversion. **Dosage: 8 g/L (Brut)**. Harvest ran from 31 August to 9 September 2017, with unusually strict selection given the year's pressures.

As a vintage Champagne, it spends extended time on lees in bottle before release (the legal minimum is three years for vintage wines, typically exceeded by top houses), building autolytic detail without dulling freshness. This traditional-method élevage contributes fine, persistent mousse and subtle brioche complexity that frames, rather than masks, the wine's fruit.

Alcohol :12,00 %

Composition: 60% Pinot Noir, 40%  
Chardonnay



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## Tasting Notes

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- **Color:** Pale pink with light copper glints; a steady stream of fine bubbles.
- **Aroma:** Wild strawberry, raspberry and blood orange; rose-macaron lift, then iodised and cocoa hints with a touch of cedar and gentle spice.
- **Palate:** Caressingly soft entry with liqueur-like berry concentration at the core; airy, **silky** texture energized by chalk-saline freshness; delicate cocoa and citrus zest trail on a long, pure finish.

## Did you know?

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Roederer pioneered this rosé by **co-fermenting** Chardonnay juice directly within the Pinot Noir infusion—a rare technique in Champagne that amplifies integration, silkiness and that signature saline cut, rather than simply blending still red later.

## Wine Pairing Ideas

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- **Bluefin tuna tataki:** Umami richness and sesame char echo the wine's cedar-spice and saline finish; the brisk acidity slices through the fatty texture.
- **Duck breast with blood orange:** Citrus glaze mirrors the wine's blood-orange notes while Pinot's red-fruit depth complements the gamey sweetness.
- **Lobster ravioli, shellfish jus:** Chardonnay's chalky line and the fine mousse elevate sweet shellfish, while oak nuances resonate with bisque richness.
- **Beetroot & goat's cheese mille-feuille:** Earthy beet and tangy chèvre align with the wine's red-berry purity and mouthwatering, chalk-salt finale.

### Wine Enthusiast (WE) : 95 Points (2017)

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*Vineyards in Cumières, facing the Marne Valley, are the source of this ripe, full and balanced Champagne. The fruit of one year, with an aroma of roses and a rich, vibrant palate, the wine is opulent and full.*

### James Suckling (JS) : 94 Points (2017)

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*This is a layered and complex rosé showing aromas ranging from strawberries, apricot pits and pink grapefruits to nutmeg, pastries and rust. It's firm, focused and minerally with a tight mousse and a long, taut finish.*

### Wine Spectator (WS) : 93 Points (2017)

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*There's a succulent quality to the nectarine, white cherry and melon fruit flavors on display in this elegant rosé, though a firm spine of well-meshed acidity provides fine definition. Plush and creamy in texture, with a minerally underpinning of chalk and smoke, backed by pleasing hints of pink grapefruit pith, pickled ginger and toast that linger on the finish.*

