

  
MAISON FONDÉE EN 1776  
**LOUIS ROEDERER**  
CHAMPAGNE

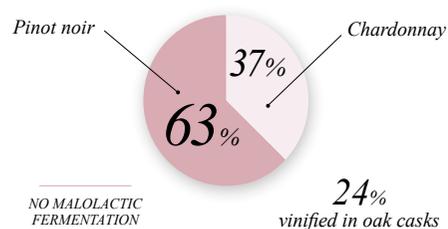
## ROSÉ 2012

### VINTAGE

2012 was one of the most challenging and complicated years ever experienced in Champagne. Yet difficult conditions often lead to great things... The low yields, due to the vagaries of the weather, combined with continental conditions towards the end of the season, gave us unusual levels of maturity, resulting in rich, full-bodied and structured wines worthy of the greatest vintages in Champagne.

*Warm, chalky  
and fresh*

### WINEMAKING



Over the years Louis Roederer has developed a unique technique for the production of its rosé champagnes. This process, referred to by Roederer as the 'infusion' technique, allows us to bring out the juicy, ripe character of the Pinot noirs whilst preserving their exceptional freshness. A small amount of Chardonnay juice is added to the Pinot noir maceration which then ferment together and integrate harmoniously.

The cuvée Rosé 2012 was bottle-aged for 4 years before being left to rest for a further 6 months after disgorging in order to attain perfect maturity.  
The dosage is 9 g/l.



The exceptional maturity of the 2012 vintage is evident in the wine's rich fruit and a rounded character.

### TASTING NOTES

Golden pink hue with bright red tints.

Exceptionally fine, lively sparkle forming even, persistent streams of bubbles.

Intense bouquet of ripe fruit (blackcurrant) and candied orange, accompanied by subtle notes of orange blossom and Madagascar vanilla. The bouquet is very stable, dense and opens out slowly to reveal a deep, sweet character.

Smooth and full-bodied on entry to the palate. Its ripe, warm palate is both tactile (silky texture) and rounded (ripe, sweet anthocyanins with an almost liquorous consistency), and is lengthened by a fresh, chalky finish. Subtle notes of hazelnut and cocoa beans linger on the end palate.

Due to the decision not to carry out the malolactic fermentation, it has retained a remarkable freshness which lightens and elongates the palate.

