

Louis Roederer Rose Millesime 2015



Region

Champagne is north-east France and widely recognised for its prestigious sparkling wine made by traditional method. The vineyards of Champagne are planted in three distinct areas south of the city of Reims. The `Montagne de Reims` is predominately Pinot Noir, the backbone to the Champagne blend, whilst in the south `Cote des Blancs` has chalky slopes best suited to Chardonnay, and Pinot Meunier dominates the `Vallee de la Marne`. The secret of Champagne is in the blend, with choice of variety and vineyards to achieve the `house style`. Champagne produces a range of styles depending on varieties used and ageing which determine the character of the wine.

Producer

Louis Roederer is one of the largest independent Champagne Houses, owned by the same family since 1776. The house owns some 200 hectares of vineyards, all of which are Grand Cru or Premier Cru. 70% of the wine from Brut Premier comes from a base vintage (currently 2010) and the other 30% comes from Roederer`s reserve. The wines are matured for three years in the cellar on its lees and is then rested for six months after disgorgement. It has a dosage of between 10 and 11g/l which is adapted to each vintage.

Tasting Notes

A blend of 66% Pinot Noir and 34% Chardonnay, the wine is aged on its lees for an average of four years. The wine shows a lustrous amber yellow colour, with aromas of ripe fruits, together with toasty and wooded notes. Elegant on the palate, with a long and persistent finish.

Food

Ideal with fish or white meats served in a sauce.

Technical Information

Country	France
Region	Champagne
Grape(s)	Pinot Noir (66%) Chardonnay (34%)
Type	Sparkling
Style	Fizz
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	No

Dry/Sweet Style	Bone dry	
Alcohol Content	12%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	No
	Vegan:	No



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