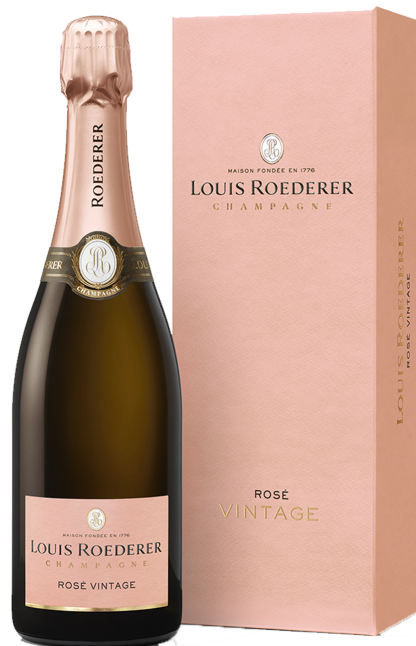




## LOUIS ROEDERER BRUT ROSÉ VINTAGE

### PRODUIT

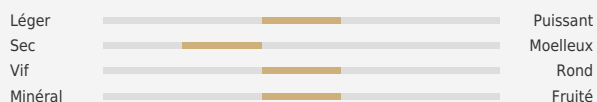
#### Presentation

Champagne Louis Roederer Brut Rosé Millésimé 2013 embodies the precision and mastery of a great name in Champagne, even in the most demanding vintages. The year 2013, marked by a long growing cycle and a cool climate, gave birth to wines of great freshness and superb tension. This rosé is produced using the saignée method, from Pinot Noir from Cumières and Chardonnay from the Côte des Blancs, vinified partially in oak to bring complexity and roundness. True to the spirit of Roederer, this vintage is distinguished by its purity, precision, and ability to age magnificently.

#### Tasting Notes

To the eye, it seduces with its pale pink color with golden highlights and its fine, lively, and regular bubbles. The nose is delicate and refined, with elegant aromas of fresh red fruits (wild strawberry, cherry), citrus zest, white flowers, and subtle toasted and spicy nuances. On the palate, the wine reveals a lively, taut, almost crystalline attack, followed by a chiseled and mineral texture. The balance is remarkable between the freshness of the vintage, the depth of the fruit, and the finesse of the bitters on the finish. A rosé with character, vibrant and distinguished, ideally paired with scallop carpaccio, duck with cherries or a lightly sweetened fruity dessert.

### PROFIL GUSTATIF



### NOTATIONS

The World's Most Admired  
Champagne Brand : N°1

### IDENTITÉ

|                        |                        |
|------------------------|------------------------|
| Région viticole / Pays | Champagne / France     |
| Type de vin            | Rosé                   |
| Volume                 | 1,5L                   |
| Degré d'alcool         | 12,5%                  |
| Potentiel de garde     | 15 ans                 |
| Cépages                | Chardonnay, Pinot Noir |