



LOUIS ROEDERER BRUT NATURE ROSÉ VINTAGE - CUVÉE "PHILIPPE STARCK"

PRODUIT

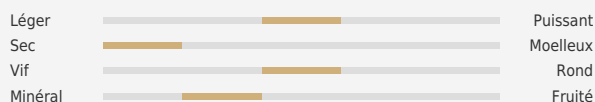
Presentation

Born from the visionary collaboration between Maison Louis Roederer and designer Philippe Starck, the **Brut Nature Rosé 2015** is a radical, bold, and resolutely contemporary champagne. This sunny vintage, cultivated biodynamically on the clay-limestone soils of Cumières, gives birth to a cuvée without dosage, which enhances the purity of the fruit and the authenticity of the terroir. The blend, dominated by Pinot Noir, complemented by Chardonnay and a hint of Meunier, reveals a unique style: a raw, precise, and vibrant expression of rosé champagne. The bottle, with its minimalist aesthetic by Starck, perfectly reflects the spirit of this wine: pure, free, and unique.

Tasting Notes

Its pale pink, slightly coppery color is interspersed with fine, dynamic bubbles. The nose opens frankly with notes of crisp red fruits (redcurrant, wild strawberry), zesty citrus, and dried flowers, enhanced by a hint of iodine and spice. On the palate, the attack is tense, straightforward, almost saline, with vibrant energy and a remarkable chalky texture. The lack of dosage allows the wine to express itself in all its truth: chiseled freshness, pure fruit, and a long, saline finish. A champagne of gastronomy and character, ideal with sashimi, subtle vegetable cuisine or spicy Asian-inspired dishes.

PROFIL GUSTATIF



NOTATIONS

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

IDENTITÉ

Région viticole / Pays	Champagne / France
Type de vin	Rosé
Volume	0,75L
Degré d'alcool	12,5%
Potentiel de garde	20 ans +
Cépages	Chardonnay, Pinot Meunier, Pinot Noir