



LOUIS ROEDERER BRUT ROSÉ VINTAGE

PRODUIT

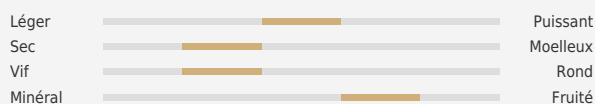
Presentation

Champagne Louis Roederer Brut Rosé Millésimé 2017 embodies the elegance and expertise of an iconic Champagne house. Made from a precise blend of Pinot Noir (majority) and Chardonnay from plots classified as Grand and Premier Cru, this 2017 vintage is the fruit of a contrasting year, in which the talent of the oenologists was able to magnify the freshness and finesse of the terroir. Its partial vinification in oak and its saignée method - the house's signature - give it an exceptional structure and a unique personality, combining intensity and refinement. This rosé gastronomic champagne seduces as much with its vibrant salmon color as with its delicately constructed aromatic profile.

Tasting Notes

To the eye, the 2017 Brut Rosé reveals a pale pink color with copper highlights, shot through with fine, persistent bubbles. The nose is expressive and complex, blending indulgent aromas of small red fruits (raspberry, redcurrant) with subtle floral notes, candied citrus, and light smoky touches. On the palate, the attack is lively and elegant, then gives way to a silky, mineral texture. Flavors of ripe fruit, orange zest, and white pepper linger in a long, fresh, and delicately saline finish. A distinguished champagne, perfect for enhancing refined dishes such as tuna tartare, salmon gravlax or even roast pigeon with mild spices.

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 Noir

