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ROSE' VINTAGE - CHAMPAGNE -LOUIS ROEDERER

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

Pink hue with attractive golden tints.

Beautiful beads of soft, even bubbles.

Intense, fresh and fruity bouquet, is reminiscent of a tangy red fruit tart (wild strawberry, blueberry), is slightly sweet yet underpinned by more concentrated, jammy and citrus notes. The aromatic complexity comes through after a few swirls in the glass giving us a medley of spice, warm cinnamon and peppers.

Fleshy attack is dominated by ripe, crunchy, plump red fruit that brings depth and creaminess. The fruity structure is gradually elongated by a chalky, mineral freshness that creates a lingering sensation of lightness and harmony on the finish.

Producer

Categoria

Louis Roederer Rosé, Sparkling



True Terroir Ltd.

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Country France

Region Champagne

Grape Variety Chardonnay, Pinot Meunier, Pinot Noir

Organic & Biodynamic Yes

Vintage 2012

Alc % 11,5%

Food & Wine Matching Fish, Seafood, Starters

Bottle Quantity 750 ml