

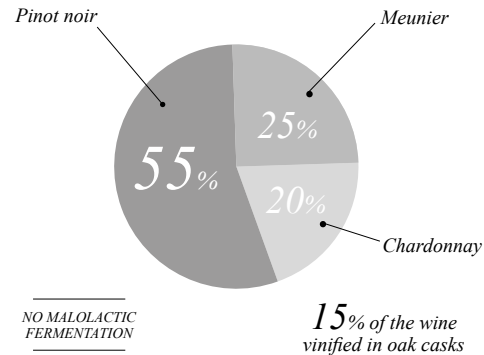
Louis
ROEDERER
ET
PHILIPPE
STARCK

BRUT NATURE **ROSE** 2012

VINTAGE

2012 was one of the most challenging and complicated years ever experienced in Champagne. However, difficult conditions often lead to great things... The low yields, due to the unpredictable weather, combined with continental conditions towards the end of the season, gave us unusual levels of maturity, resulting in rich, full-bodied and structured wines worthy of the greatest vintages in Champagne.

WINEMAKING



The grapes are grown exclusively in the Coteaux de Cumières. A small proportion of the domaine's Pinot noirs are harvested separately and undergo a few days' cold "infusion" without alcohol fermentation before being incorporated into the Brut Nature Blanc juices. Zero dosage.

*Fruity
and intense*



TASTING NOTES

Orange hue with salmon pink tints.

Patient, even effervescence.

Spicy aromas of Sichuan pepper combined with sappy and floral notes of violet and gentian. Toast and mocha on the nose resulting in an elegant and concentrated bouquet. After aeration, intense fruity notes start to emerge along with concentrated notes of wild raspberries.

The palate is fruity. The Pinot noir offers an intense fruitiness and a tight and juicy structure complemented by ripe, almost sweet tannins. The fruit and texture display remarkable depth and are starting to show a typical "Pinot" character.

This combination of precision, sweetness, saline freshness and smokiness give a delicious

Umami taste sensation.