Champagne Louis Roederer

Brut Nature Rose et Philippe Starck 2015

Champagne, France



Technical Information

Style: Sparkling, Rose

Varietal(s): 50% Chardonnay, 37% Pinot Noir, 13% Meunier

ABV (%): 12.5

pH: 2.99

Residual Sugar (g/L): -

Total Acidity(g/L): 2.99

Volatile Acidity(g/L): 0.17

Other Information

Dietary:
Suitable for Vegetarian: Yes
Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:
Organic: No
Biodynamic: No
Sustainable certification: Yes

Vineyard & Viticulture Practice

Brut Nature Rosé Philippe Starck 2015 comes from Louis Roederer's "La Rivière" vineyards in Cumières. The wine is based on a five-day Pinot Noir infusion, followed by the addition of field-blend juices. The final blend is 50% Pinot Noir, 37% Chardonnay and 13% Meunier. The Cumières origin gives ripe, sun-filled fruit and texture, while the zero-dosage style emphasises freshness, salinity and a direct expression of terroir.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3114081601555

Bottle Weight (g): 1670

Bottle Dimension (mm): H300, Dia88

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 12830

Case Dimension (mm): L365 x W380 x H225

Vintage Notes

The 2015 vintage followed a continental pattern, with a mild, wet winter and a hot, dry summer. Record temperatures and water stress shaped the year, before welcome rain in the second half of August refreshed the vines. This late-season balance allowed the production of juicy, ripe and concentrated grapes with freshness and depth.

Vinification

Brut Nature Rosé Philippe Starck 2015 is made from Pinot Noir infused for five days, followed by the addition of Brut Nature white juices. The final co-fermented blend is 50% Pinot Noir, 37% Chardonnay and 13% Meunier. A total of 11% of the wines are vinified in oak, 30% undergoes malolactic fermentation and the dosage is 0g/l, giving a dry, textured and expressive rosé Champagne.

Tasting Notes

Pink in hue with bright, fresh tints and generous, slow-moving bubbles. The nose is Pinot Noir-led, with blood orange, blackcurrant, camphor, honey and gingerbread. The palate is juicy, concentrated and palate-coating, giving the impression of ripe blackberry balanced by powdery texture and zero-dosage freshness. Subtle spice, smoky bacon and iodine notes emerge on the finish, adding savoury umami depth and persistence.

Food Pairing

Pair with duck breast, tuna tataki, charcuterie, grilled lobster, smoked salmon, roast pork, beetroot dishes, hard cheeses or lightly spiced Asian cuisine.