



Technical Information

Style: Sparkling, White

Varietal(s): 52% Chardonnay, 48% Pinot Noir

ABV (%): 12.5

pH: 3.19

Residual Sugar (g/L): 6

Total Acidity(g/L): 6.5

Volatile Acidity(g/L): 0.34

Other Information

Dietary:

Suitable for Vegetarian: No

Suitable for Vegan: No

Allergens: Sulphites, fish

Sustainability:

Organic: Viticulture Only

Biodynamic: Viticulture Only

Sustainable certification: No

Vineyard & Viticulture Practice

L'Ermitage Brut is produced entirely from estate-grown grapes in Anderson Valley, Mendocino County, one of California's coolest sparkling wine regions, shaped by regular fog and maritime influence. Founded in 1982 as the California property of Champagne Louis Roederer, Roederer Estate applies a Champagne-informed approach to its Anderson Valley vineyards. L'Ermitage is the estate's special tête de cuvée, made only in exceptional vintages from the finest estate fruit, combining Californian ripeness with freshness, elegance and long ageing potential.

Packaging Information

Barcode: 97546152898

Case Weight (g): 1100

Case Dimension (mm): L403 x W259 x H171

Bottle Weight (g): 1675

Bottle Dimension (mm): H300, Dia90

Type of Closure: Natural Cork

Vintage Notes

The 2019 vintage was more balanced than the cooler, higher-acid 2018 season. Rainfall was abundant until late May, while spring frost pressure remained limited. Moderate temperatures, warmer than 2018 but without excessive heat, supported a healthy crop in both quality and volume. Larger berry size encouraged good juice yield, lower acidity and a broad range of base wines for blending, giving the wine-making team a strong palette from which to select the final L'Ermitage cuvée.

Vinification

L'Ermitage 2019 is produced using the traditional French method and only the first-pressed juice is used. The wine represents a milestone as the first L'Ermitage vintage to undergo malolactic fermentation, giving a smoother, more approachable profile and allowing for a lower dosage. Around 4.9% of the wine was fermented in oak cask with gentle bâtonnage for eight weeks. The dosage wine came from the 2019 vintage and was aged in oak cask for four years. After disgorgement, the wine spent a further seven months on cork before release.

Tasting Notes

The 2019 L'Ermitage opens with refined aromas of quince paste, pear and light pastry crust. The palate is bright and finely textured, combining freshness with a creamy mid-palate and polished depth. Pear skin, subtle bakery notes and a measured richness carry through with elegance, while the lower dosage keeps the profile precise and composed. The finish is mouth-watering, even and persistent, with a smooth texture that reflects the balanced character of the 2019 vintage.

Food Pairing

Pair with seared scallops, smoked salmon blinis, roast chicken with bread sauce, turbot with beurre blanc, Comté, or a refined mushroom and truffle risotto.