

Roederer Estate Quartet

Anderson Valley, California, United States

NV

Technical Information

Style: Sparkling, White

Varietal(s): 60% Chardonnay, 40% Pinot Noir

ABV (%): 13

pH: 2.95

Residual Sugar (g/L): 1.2

Total Acidity(g/L): 8.1

Volatile Acidity(g/L): 0.1

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

Roederer Estate Quartet NV is sourced entirely from Roederer Estate's own vineyards in Anderson Valley, Mendocino County. This cool, fog-influenced California AVA lies close to the Pacific Ocean, with varied terrain from sea level to 2,500 feet and soils formed from weathered sandstone, mudstone and alluvial deposits. Wide diurnal shifts allow Chardonnay and Pinot Noir to ripen slowly while retaining natural acidity, precision and freshness.

Packaging Information

Barcode: 3 114080 102008

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

NA

Vinification

Quartet is made from 100% estate-grown Chardonnay and Pinot Noir in the traditional Roederer multi-vintage style. Only the cuvée, the first pressing of 120 gallons per ton, is used. Fermentation takes place in high-grade stainless steel at 18°C. Oak-aged reserve wines from the estate cellars are added to the blend to build depth and consistency, while zero to minimal malolactic fermentation preserves freshness, ageing potential and the precise, linear Roederer Estate style.

Tasting Notes

Opens with aromas of pear, gentle spice and hazelnut, supported by a fine, persistent mousse. The palate is crisp, elegant and lightly fruity, combining fresh orchard fruit with subtle savoury depth from oak-aged reserve wines. Its texture is refined and poised, with lively acidity giving shape and lift. The finish is clean, precise and lasting, showing the finesse and depth expected from Roederer Estate's Anderson Valley sparkling wines.

Food Pairing

Excellent as a premium aperitif or by-the-glass sparkling option, Quartet NV works well with eggs Benedict, smoked salmon blinis, sushi, tempura prawns, mild Thai dishes, grilled white fish or roast chicken with a light cream sauce.