

Roederer Estate Quartet Rose

Anderson Valley, California, United States

NV



Technical Information

Style: Sparkling, Rose

Varietal(s): 55% Pinot Noir, 45% Chardonnay

ABV (%): 13

pH: 3

Residual Sugar (g/L): 1.2

Total Acidity(g/L): 8

Volatile Acidity(g/L): 0.18

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

Quartet Rosé NV is produced from 100% estate-grown fruit in Roederer Estate's Anderson Valley vineyards. The cool Mendocino climate, Pacific fog influence and well-drained soils provide the conditions needed for Pinot Noir and Chardonnay to ripen slowly while retaining acidity and aromatic definition. Estate ownership allows close control of vineyard selection, harvest timing and pressing, supporting a consistent multi-vintage rosé sparkling wine with freshness, finesse and red-fruit precision.

Packaging Information

Barcode: 3 114080 182000

Case Weight (g): 1100

Case Dimension (mm): L403 x W259 x H171

Bottle Weight (g): 1675

Bottle Dimension (mm): H300, Dia90

Type of Closure: Technical Cork Agglo

Vintage Notes

NA

Vinification

Quartet Rosé is a traditional-method, multi-vintage blend of Pinot Noir and Chardonnay. Only the cuvée, the first pressing of 120 gallons per ton, is used. Fermentation takes place in high-grade stainless steel at 18°C, with no malolactic fermentation. Oak-aged reserve wines from the estate cellars account for 10% to 20% of the blend. A small proportion of Pinot Noir undergoes extended maceration and is added before secondary fermentation to give the wine its subtle salmon hue.

Tasting Notes

The wine shows a subtle salmon hue with fine, persistent bubbles. The nose is delicate and refined, led by fresh red berry fruit with a gentle floral lift. On the palate, Pinot Noir gives rounded fruit and soft texture, while Chardonnay contributes elegance, freshness and a clean structural line. The mousse is fine and integrated, carrying the wine through to a poised, refreshing finish with discreet fruit and lasting finesse.

Food Pairing

Serve as a refined aperitif or pair with lightly grilled meats, roast chicken, duck, salmon tartare, seared tuna, charcuterie, soft cheeses or summer salads with berries and toasted nuts.