Champagne Louis Roederer

Rose Vintage

2017

Champagne, France



Technical Information

Style: Sparkling, Rose

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

ABV (%): 12.5

pH: 3.00

Residual Sugar (g/L): 8.00

Total Acidity(g/L): 5.57

Volatile Acidity(g/L): 0.16

Other Information

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

Allergens: Sulphites

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

Vineyard & Viticulture Practice

Louis Roederer Rosé Vintage 2017 comes from the “La Rivière” estate, with fruit sourced from Cumières and Chouilly. The blend is composed of 60% Pinot Noir and 40% Chardonnay. Cumières Pinot Noir brings ripe red fruit, juiciness and structure, while Chouilly Chardonnay contributes freshness, precision and a saline line. This vineyard combination is central to the Louis Roederer rosé style, balancing fruit concentration with elegant mineral freshness.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3114080601754

Bottle Weight (g): 1670

Bottle Dimension (mm): H300, Dia88

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 10300

Case Dimension (mm): L405 x W255 x H175

Vintage Notes

The 2017 vintage was highly challenging. A warm, dry winter and spring were followed by severe frosts from 17 to 29 April, with 12 frost nights recorded. Summer was dull, wet and relatively cool, before a hot and humid spell at the end of August increased rot pressure on Pinot Noir and Meunier. Harvest was fast-paced and required exceptionally precise selection. The result demanded rigorous work in both vineyard and cellar.

Vinification

Vintage 2017 is made from 60% Pinot Noir and 40% Chardonnay. A total of 29% of the wines are vinified in oak, 24% undergoes malolactic fermentation and the dosage is 8g/l. The rosé is produced through a long, gentle infusion of Pinot Noir, extracting ripe fruit while preserving saline freshness. Chardonnay juice is added during Pinot Noir maceration so the varieties co-ferment and integrate fully.

Tasting Notes

Lovely pink in hue with light copper tints and a steady flow of fine bubbles. The nose opens with wild strawberry, raspberry, blood orange and rose macaron, followed by iodine, chocolate, cedar and gentle spice. The palate is soft, delicate and elegant, with silky texture, concentrated red fruit and fresh saline drive. Chocolate nuance and chalky freshness shape the finish, leaving a pure, lingering impression of salinity.

Food Pairing

Pair with tuna tartare, smoked duck, lobster, grilled salmon, tomato and burrata salad, roast guinea fowl, charcuterie or raspberry-led desserts.