



ROEDERER ESTATE

# L'ERMITAGE ROSÉ 2015



## WINEMAKING

Roederer Estate wines are made with juice from just the cuvée pressing; no première or deuxième taille is used. The concept of the vintage L'Ermitage is the same one that is used in Champagne: Only the best of the vintage is selected. These are exceptional wines that create a "noble" (special) blend that allows for longer aging, which produces a fine wine with elegance and finesse.

The rosé blend is crafted using a small fraction of red wine, from pinot noir grown on the estate, especially made for this purpose using Burgundian maceration technique that allows skin contact to extract color and aromas. This red wine brings delicate berry flavors and a nice color to further extend the L'Ermitage smoothness and subtleties, allowing for a unique tasting experience.

The wine for the dosage used in the L'Ermitage Rosé was the 2015 wine liquor, aged for 6 years in a French oak cask. Following disgorgement, L'Ermitage was aged an additional 6 months (minimum) on the cork prior to release.

The 2015 vintage was on the tail end of a two-year drought spell. Winter was mild and budbreak was very early in February. Bloom occurred in early May when it was windy and cool... then June got very hot, all pushing for an early harvest starting August 7th. Labor was difficult to secure to harvest quickly enough and the last lots for sparkling were picked September 10th. Overall, the yields in 2015 were good with plenty of maturity for the late picks.



Originally from Alsace, Roederer Estate winemaker Arnaud Weyrich has been with the winery for over two decades.

## TASTING NOTES

Fine tiny bubbles and a long lasting mousse are the usual footprints of the L'Ermitage cuvée. Pale salmon color. Mineral and light berry aromatic notes. Flavors of red apple tart with bright acid wrapped in yeast autolysis creaminess. Pinot width and structure, but light on its feet. Salivating finish.

**95**  
POINTS  
JAMES SUCKLING.COM

A very intense rosé with a strawberry tart and caramelized pie crust character. Full-bodied with a firmness and framing that gives a real sense of structure yet a solid density. It's open and agile at the same time. Real presence to this. A blend of 50% chardonnay and 50% pinot noir. Five years on lees. 8g/L dosage. Drink or hold.

**94**  
POINTS  
Decanter

This effusively aromatic blend of Chardonnay and Pinot Noir from Roederer Estate is absolutely delightful. L'Ermitage, both Brut and Rosé is a special tête de cuvée. This sparkling wine is made only from pre-selected, estate-grown grapes in exceptional years—aromatics of pink cotton candy, ripe apricot flesh and red apple peel. The palate is exquisite and refined. Candied peach, blood orange and a touch of wet chalk to finish.

**94**  
POINTS  
VIEW FROM  
THE CELLAR

The 2015 Roederer Estate "l'Ermitage" Rosé is the new release of this lovely bottling. The wine is crafted from a cépages of fifty percent each of chardonnay and pinot noir. Four percent of the cuvée is composed of reserve wines from the harvests of 2010, 2012 and 2014. The wine includes a small percentage of still pinot noir to give the wine its lovely salmon color. It was finished with a dosage of eight grams per liter and offers up a very refined bouquet of peach, tangerine, wheat bread, a lovely base of soil tones, dried flowers, a touch of citrus peel and a topnote of gentle smokiness. On the palate the wine is crisp, complex and full-bodied, with an elegant profile, superb depth at the core, refined mousse, a lovely spine of acidity and excellent balance on the long and very classy finish. American sparkling wines do not get any better than this excellent vintage of l'Ermitage Rosé! 2023-2045+.

**93**  
POINTS  
Wine Spectator

Delicate and pretty, with rose petal and strawberry tones accented by lemon, gingerbread and spices as this glides on the elegant finish. Drink now.

**VARIETALS:**  
50% Chardonnay  
50% Pinot Noir  
3.9% is aged reserve wine  
from 2010, 2012, and 2014  
**WINE ALCOHOL: 12.7%**  
**DOSAGE: 8 g/L**

