



LOUIS ROEDERER ESTATE QUARTET ROSÉ NV

£33.60

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Quartet is Champagne Louis Roederer's premium sparkling wine from California's Anderson Valley. A cool climate and well-drained soils provide the ideal conditions for Louis Roederer's winemaking style: one of excellence, precision and freshness. Vineyards The Quartet winery is nestled in Mendocino County's cool, fog-shrouded Anderson Valley. Grapes are 100% Estate grown over 235 hectares. There are four distinct vineyards on the estate – hence the name Quartet – from which all the grapes are sourced. Winemaking The Roederer Estate Rosé is a blend of 60% Pinot Noir and 40% Chardonnay. To produce the wine's elegant salmon colour, Arnaud Weyrich, Quartet's Head Winemaker, allows 5% of the Pinot Noir to undergo an extended maceration before secondary fermentation. As with all Roederer Estate wines, the Brut Rosé is produced from 100% estate-grown grapes. Only the cuvée (the first pressing of 120 gallons/ton) is use in the production of Quartet. Following the lead of Champagne Louis Roederer's Brut Premier, 10% – 20% of the Quartet Rosé is made up of premium quality oak-aged reserve wines, creating a multi-vintage cuvée in the traditional Roederer style. The wine is then fermented at 18 C in high-grade stainless-steel tanks. No malolactic fermentation is used in order to produce a wine of freshness, elegance and precision. The Quartet Rosé is a multi-vintage blend of no less than 5 vintages with oak aged reserve wines to add complexity and elegance. The Roederer Estate Brut Rosé has fine, persistant bubbles. The Chardonnay contributes elegance, a floral character and a pleasantly austere freshness, which are the perfect counterpoint to the delicate fruitiness of the Pinot Noir, which brings notes of fresh red berries. Food Pairing

Perfect as an aperitif but equally enjoyable with lightly grilled meat.

