

Louis Roederer Champagne for Dads and Grads

With graduation season in full swing and Father's Day right around the corner, we thought we'd invite the always charming and very knowledgeable Eric Wooliever of Maison Marques and Domaines to show some great sparkling and Champagne.

Eric will pour the following:

#26383 Roederer Estate NV Brut \$18.99

The Roederer Estate Brut is crisp and elegant with complex pear, spice and hazelnut flavors. It is fresh and lightly fruity with great finesse and depth of flavor. *"Floral raspberry and apple pie aromas lead to crisp, focused lemon, anise and spicy raspberry flavors that finish on a fresh mineral note. Drink now."* **90 Points** Wine Spectator

#32719 Roederer Estate Mendocino Brut Rose \$23.99

Floral aromas of raspberry and white chocolate open to crisp, festive flavors of graham cracker, spice and red apple **90 Points** Wine Spectator

#24689 Roederer Brut Premier \$39.99

Brut Premier is a pale golden color with delicate, persistent beading. Its rich yet subtle bouquet has hints of hawthorn, almonds and toast. It has a clean attack and creamy structure. *"A firm Champagne, with a finely meshed palate that layers the delicate mousse with hints of smoke and marzipan, complementing flavors of white cherry, dried apricot, salted almond and lemon preserves. Mouthwatering."* **91 Points** Wine Spectator - Alison Napjus

#67534 2010 Louis Roederer Brut Rose \$79.99

The 2010 vintage was not suitable to produce a Cristal or a Vintage, but it was good enough to create the rich and full-bodied 2010 Rosé Vintage; this Champagne blends truly ripe and concentrated Pinot Noir from south-facing, wind-protected plots on clay and chalk soils in Cumières with the freshness, elegance and finesse of Chardonnay from north-facing vineyards in Chouilly (Côte des Blancs). "Since we are looking for round and silky tannins, we need to have ripe fruits," says Lécaillon. That's why he produces his Pinot like red wine, which means high density plantings (10,000 to 12,000 mass selection vines per hectare), short pruning, leaf removal already ten days after the flowering, sorting table, cold maceration with 5-10% of the stems and a very reduced extraction. After ten days, the must is raked and blended with the juice of Chardonnay. "The idea is to 'acidify' our Pinot Noir, which has a ripe fruit with soft and silky tannins but a low acidity," explains Lécaillon. The resulting blend (65% Pinot and 35% Chardonnay) was partly raised in large oak casks and 20% underwent malolactic fermentation. The 2010 is round, dry and elegant, with a silky texture, and ripe and intense fruit flavors. It has a fine grip and stimulating freshness in the finish. This is an excellent Rosé.

Stephan Reinhardt - Wine Advocate 92