



L'Ermitage

2007 (Archive)

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OVERVIEW

L'Ermitage, Roederer Estate's special tête de cuvée, is a sparkling wine made only in exceptional years from pre-selected, estate-grown grapes. Carrying on the tradition of Champagne Louis Roederer in France, Roederer Estate produces its sparkling wines in the traditional French méthode traditionnelle and adds special oak-aged reserve wines to each blend. L'Ermitage debuted with the 1989 vintage.

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 blend that allows for longer aging, which produces a fine wine with elegance and finesse.

The wine for the reserve dosage added to the L'Ermitage 2007 was aged five years in a French oak cask. Following disgorgement, L'Ermitage 2007 was aged an additional five months minimum on the cork prior to release.

TASTING NOTES

Fine tiny bubbles and a long lasting mousse are the usual footprints of the L'Ermitage cuvée. This cuvée is showing great notes of apricot tart and hazelnut. The mouth feel is smooth, velvety, creamy with a well enveloped citrus acidity and long finish.

Latest tasting done on April 2018.

TECH

Appellation: Anderson Valley, California, United States

Varietals: 52% Chardonnay, 48% Pinot Noir – 4% aged reserve wine, vintage 2004 and 2005

Wine Alcohol: 12.5%

Titrateable Acidity: 1.1

pH: 2.97

Residual Sugar: 11.9 g/L

Cases Produced: 3,283 750ml cases, and 247 magnum cases