



ROEDERER ESTATE®

RoedererEstate.com

L'Ermitage

2012 (Library)

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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 2012 was aged five years in a French oak cask. Following disgorgement, L'Ermitage 2012 was aged an additional five months on the cork prior to release. Disgorged in April 2018.

TASTING NOTES

Fine tiny bubbles and a long lasting mousse are the usual footprints of the L'Ermitage cuvee. Grilled peach and brioche aromas are followed by a citrus and pomelo taste. The creamy richness is lifted by a clean acidity for a long and pleasant finish.

Latest tasting done on April 2019.

TECH

Appellation: Anderson Valley, California, United States

Varietals: 52% Chardonnay, 48% Pinot Noir – 4% aged reserve wine, vintage 2007

Wine Alcohol: 12.9%

Titrateable Acidity: 0.94

pH: 3.01

Residual Sugar: 10.5 g/L

Cases Produced: 4,220 750ml cases, and 275 magnum cases

