

MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

LOUIS ROEDERER
CHAMPAGNE



Champagne Louis Roederer

Cristal Rosé

Champagne, France
Vintage: 2009

WA 96+ WE 95

Overview

In 1974, almost 200 years after the establishment of the Champagne house of Louis Roederer and 100 years after the creation of Cristal, Jean-Claude Rouzaud decided to create the Cristal Rosé cuvée. To achieve this, he selected old-vine pinot noir grapes (using massale selection, which involves propagation from the vineyard's most successful plants) from the finest grand cru vineyards at Aÿ.

The limestone bedrock and unique calcareous clay soil enable the vines (in the best years) to attain exceptional fruit maturity, complemented by a pure and crystalline acidity that is a perfect evocation of the Cristal style. Today, the vineyards are cultivated according to biodynamic principles.

Winemaking

A blend of 55% pinot noir and 45% chardonnay, comprising 12% of wine vinified in wood (oak tuns), which undergoes weekly bâtonnage. It is not subjected to malolactic fermentation. Louis Roederer's rosé champagnes are always produced using the saignée (bleeding) process after cold maceration for five to eight days in the liquid phase. The Cristal Rosé cuvée is aged, on average, for six years in Roederer's cellars and left for eight months after disgorging to attain the perfect balance. Dosage is 8 g/L.

Tasting Notes

A light, bright pink with copper tints. The delicate effervescence develops into a persistent string of bubbles. Chalk is here at its most charming, creating energy, refinement and powdered texture. The ultimate finesse! The bouquet is both elegant and deep, with dark berries (blackcurrant) and fruits of the forest (blackberry, wild strawberries). There is also a hint of perfectly ripe Morello cherry. Reminiscent of concentrated tangy jam. The immediate effect on the palate is velvety, silky and enchanting... characteristic of the great pinot noir from Aÿ, simultaneously intense with aromas and with a tight structure, all the while remaining delicate, subtle and ethereal. Cristal Rosé 2009 is grandiose, with the finesse and elegance of a prima ballerina!

Harvest Notes

A continental, sunny year with a real winter that was very cold and dry followed by a glorious sun-filled summer and almost no rain in August and September. All this meant traditional vine growth, excellent health and remarkable grape ripeness for the production of dense, fruity and delicious wines. 2009 is an obvious addition to the select group of brilliant and accomplished Champagne vintages with a light, sunny character.

TECHNICAL INFORMATION

Varietals: 55% Pinot Noir, 45% Chardonnay

Aging: Average of 6 to 7 years in cellar, 8 months after disgorgement