

MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

LOUIS ROEDERER
CHAMPAGNE



Champagne Louis Roederer

Cristal Rosé

Champagne, France
Vintage: 2012

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

Over the years, Louis Roederer has developed a unique method for the production of its rosé champagnes. This process, referred to by Roederer as the 'infusion' technique, allows the winemaking team to extract the juicy, ripe character of the pinot noirs whilst preserving their exceptional freshness. A small amount of chardonnay juice is added to the pinot noir maceration which then ferment together and integrate harmoniously.

Cristal 2012 is the first vintage to be 100% biodynamic. No malolactic fermentation. The dosage is 8g/L.

Tasting Notes

Salmon pink hue with golden tints. Consistent and incredibly delicate effervescence. The bouquet is poised and remarkably elegant. Its subtle, fleeting aromas are so delicately scented, intertwined and complex that they are difficult to describe. They invite you to take your time and lose yourself in this wine, which reveals itself at its own pace, like the master of time it is! The nose exudes delicate, zesty, fresh and precise notes of citrus peel, yuzu, forest fruit, mandarin, raspberry and wild strawberry which evolve towards roasted notes and almonds before giving way to fresh, herbal aromas of verbena and bergamot. It reveals a lively palate invigorated by an incredibly elegant effervescence and beautifully light bubbles that soften the fruity structure and texture. The overwhelming sensation is one of serenity, the elegance of fresh fruit and the power of the zesty, chalky freshness. The finish is wonderfully long and enticing.

Throughout the entire tasting experience, the wine's finesse remains intricately interwoven in its power and structure. Cristal Rosé 2012 displays youth, strength of character and the elegance of a Degas ballerina.

Harvest Notes

2012 was one of the most challenging and complicated years ever experienced in Champagne. However, difficult conditions often lead to great things... The low yields, due to the unpredictable weather, combined with continental conditions towards the end of the season, gave us unusual levels of maturity, resulting in rich, full-bodied and structured wines worthy of the greatest vintages in Champagne.

TECHNICAL INFORMATION

Varietals: 56% Pinot Noir, 44% Chardonnay (15% vinified in oak casks)
Dosage: 8 g/L