

# MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

## LOUIS ROEDERER

CHAMPAGNE



Champagne Louis Roederer

## Cristal Rosé

Champagne, France

Vintage: 2014

JS	98	V	97+	WE	97	WS	96
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### 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 of 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 Rosé 2014 is composed of grapes sourced from Aÿ, Avize, and Mesnil-sur-Oger. 19% of the wines are vinified in oak. No malolactic fermentation. The dosage is 8 g/L.

### Tasting Notes

Pink hue with slightly coppery tints. Dynamic bubbles forming a lingering bead. Pure, precise and dazzling bouquet. The intense Pinot noir aromas take us back to the harvest time with its pure, ripe and concentrated fruit: zesty red berries (red currants, wild raspberries, blackcurrants) and raspberry liqueur. Then come sweet spice and smoky notes with a hint of reduction (smoky, spicy) from the Pinot noir with its notes of undergrowth. Concentrated and broad on the palate, where the red fruit (strawberries, raspberries) is concentrated into a firm, dense texture that reveals itself in two stages that reflect the year's extremes: Initially the texture is silky and broad on entry (the final ripeness) and then followed by a firm and intense freshness (the cool summer). We have a sensation of concentration, of a whirlwind of flavors that burst delicately and gradually like salt bubbles on the palate. The saline, iodine impression combines with the smoky notes and acidity to create umami and an infinitely flavorsome finish.

### Harvest Notes

A "weather waltz", and one with clear, sharp contrasts! The spring was sunny and dry and ended with a heatwave in June; summer was autumnal, cool and rainy; September was hot, sunny and very dry... weather we would usually associate with the month of August. The 'key' to the vintage lay in the soils as well as in the work carried out by the winegrowers. The good drainage properties of the chalk on the lower-middle part of the hillside helped us greatly by allowing the excess water from the summer to drain away which limited any excess vigor in the vines. These factors were complemented by our increasingly eco-friendly viticultural practices which allow us to take our quest for grapes of perfect balance and maturity even further.

### TECHNICAL INFORMATION

Varietals: 55% Pinot Noir, 45% Chardonnay

Dosage: 7 g/L