

MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

LOUIS ROEDERER

C H A M P A G N E



Champagne Louis Roederer

Cristal Rosé Vinotherapie

Champagne, France

Vintage: 1995

Overview

Cristal Vinotherapie 1995 celebrates the astonishing story of a very small number of bottles, stored in the Louis Roederer cellars for 20 years in the quest for perfect harmony. The 1995 vintage is the reflection of this very classic year in Champagne. The weather conditions created an exceptionally elegant wine structured by a lovely acidity and remarkable aromatic complexity. Its perfectly balanced maturity and well-integrated flavours have been brought out even further by the Côte des Blancs Chardonnays and a small proportion of Pinots noirs grown in chalky soil.

Winemaking

This cuvée is bottle-aged for 10 years before being left to rest for a further 10 years after disgorging. The dosage is 8 g/l.

Tasting Notes

Light pink hue flecked with copper tints. Fine, elegant sparkle. The nose is both delicate and intense, a kaleidoscope of fresh fruit (strawberry, vineyard peach and Morello cherry) and dried fruit and nuts with hints of lightly roasted chestnut. Fruit still dominates after a few minutes (blackcurrant and raspberry) and is joined, this time, by light resinous and iodized notes, typical of autolysis in champagne. The palate is delicate, fresh and finely wrought. It begins with an explosion of citrus (blood orange, tangerine and yuzu) in a coating of sweet, juicy fruit reminiscent of gingerbread and honey. The chalky and saline freshness traces out a precise, slender chassis and gives the impression of great elegance. The finish is fuller, with a firm structure, punctuated by notes of citrus peel.

TECHNICAL INFORMATION

Varietals: 62% Pinot Noir, 38% Chardonnay

Fermentation: No malolactic fermentation