



# Cristal Rosé 2013 MAGNUM

"If you're a Champagne lover and this doesn't do it for you, I don't know what will." **JEB DUNNUCK**

**TARIFF  
FREE**



### VARIETALS:

55% Pinot Noir, 45% Chardonnay  
(20% vinified in oak casks)

**DOSAGE:** 7 g/L



### 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 2013 is composed of grapes sourced from Aÿ, Avize, and Mesnil-sur-Oger. 20% of the wines are vinified in oak. No malolactic fermentation. The dosage is 7 g/L.

**100**  
POINTS



The 2013 Cristal Rosé from Louis Roederer is one of the most complete wines to be found in Champagne in this vintage, so utterly pure and precise that I would run the risk of exhausting superlatives trying to express its clarity. Displaying a pale hue, it soars from the glass with a bouquet of kaleidoscopic complexity, featuring notes of tangerine zest, raspberry and rose petals mingling with peeled almonds and spices. Enjoyed from magnum, disgorged in February 2024, the wine's persistent palate offers a bright, vibrant core of fruit, refined mousse and fine-boned structure, with racy and fresh acidity and a long, chalky finish. "With 2013, I was confident from day one, which was not the case with 2008," recalls Jean-Baptiste Lecaillon, and the result in the glass precludes any argument about it—the 2013 Cristal Rosé is a wine that's structurally complete, deep and multifaceted, even more spectacular than the white 2013 Cristal. When I asked William Kelley why he gave 99 points to 2013 if he rated the 2008 Cristal Rosé with 100, he for a moment insisted to me that it was the other way around.

**99**  
POINTS  
vinous

Tasted from magnum, the 2013 Cristal Rosé is ravishing. Dense, creamy and powerful, the 2013 captures all the qualities of the vintage, specifically the interplay of rich fruit from the warm summer and cooler inflections from a year that started late and ended late with a rare October harvest. Today, the 2013 is deep and beautifully seamless, but it is also young - far too young to be at its best. Dosage is 6.5 grams per liter, a bit less than for the standard bottlings, a decision taken to balance longer aging on the lees and a bit more residual sugar that is always left in the magnums after fermentation. Readers who can find the 2013 in magnum will experience one of the greatest thrills in wine.

**98**  
POINTS  
JEB DUNNUCK

If you're a Champagne lover and this doesn't do it for you, I don't know what will. A magical Champagne that's just about as good as it gets, the 2013 Cristal Rosé reveal a lighter salmon hue to go with a rich yet also subtle nose of orange blossom, white flowers, toasted brioche, and chalky minerality. It takes some coaxing but is incredibly complex aromatically and offers more spice, dried strawberry, and library book-like nuances as it sets in the glass. Richly textured on the palate, it's medium to full-bodied and has surprising opulence as well as a great mid-palate, all of which are balanced by a vibrant spine of acidity. It starts out seemingly soft and easygoing yet changes with air, and it possesses an incredible mix of suppleness, texture, and precision that is something to behold. It can be drunk today or cellared for 20 or 30 years, possibly even longer.

**98**  
POINTS  
JAMES SUCKLING.COM

**97**  
POINTS  
Wine Spectator

**98**  
POINTS  
WINE ENTHUSIAST



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