



LOUIS ROEDERER
CHAMPAGNE

CRISTAL ROSÉ 2014

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 vigour 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.

WINEMAKING

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 flavours 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 flavoursome finish.

97+
POINTS
vinous

The 2014 Cristal Rosé sizzles with energy. Finely cut and crystalline to the core, the 2014 is laced with striking vibrancy. Chalk, mint, white flowers, cranberry and blood orange all race across the palate. Deceptively understated and nuanced, the 2014 possesses tons of energy and captivating inner perfume. The 2014 is at the beginning of what is sure to be a very long life. I would not plan on opening a bottle for at least a few years. The style of the vintage is one built on linear intensity more than opulence, like say 2004, with captivating aromatics and a sort of inner tension that needs to resolve. As always, the Rosé is done in the classic Roederer infusion style in which Pinot Noir is vinified on the skins and then blended with Chardonnay to complete the fermentation. Dosage is 7 grams per liter.

96
POINTS
Wine Spectator

Features rich, focused flavors of peach tart, poached apricot and mandarin orange fruit, plus accents of toasted brioche, pastry cream, pickled ginger and pink grapefruit sorbet. Exudes an overall vibrant impression, with a fine interplay of elegance and complexity, showing deft integration of the vivid acidity and the satiny mousse. Pinot Noir and Chardonnay. Drink now through 2038.



The 70 plots that make up Domaine Cristal are cultivated using organic and biodynamic practices ensuring its permanence yet constant evolution. Anything that does not evolve perishes... These vineyards are located in 7 Grands Crus: 40% are planted with Chardonnay on the Avize hillsides (10 plots), in Cramant (11 plots) and in Mesnil-sur-Oger (9 plots) and 60% are planted with Pinot Noir on the Aÿ hillsides (10 plots), in Verzenay (17 plots), Verzy (12 plots) and Beaumont-sur-Vesle (1 plot). This breakdown also forms the exact composition of the wine's blend.



VARIETALS
55% PINOT NOIR
45% CHARDONNAY
OAK
19% OF WINES
VINIFIED IN OAK
DOSAGE
8 G/L



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