

Louis Roederer Cristal Rose Brut Vintage



Origin

Country	France
Wine Region	Champagne
Winery	Louis Roederer, Cristal

Technical Data

Grape Varieties	Pinot Noir and Chardonnay
Type	Sparkling rose wine, Brut
Bottle Sizes Available	750 ml, + with a luxury gift box
Closure	Natural cork
Vinification	Part of the juice from the two grape varieties ferments together for optimal integration of their characteristics - "infusion" technique. Part of the wine is vinified in oak. No malolactic fermentation. The final wine is prepared with the best embodiment of the vinting in mind, preserving the unique style of Roederer, Cristal.
Ageing	7 years in the cellar and 1 year after disgorgement Dosage: 7 g/l
Awards and certificates	97 points, #66 TOP 100 CELLAR SELECTIONS, Wine Enthusiast 97 points, HOT WINES, Wine Spectator 98 points, James Suckling

Description

In Brief	Cristal Rose is as pure as nectar, a distillation of delicate perfumes with dense, concentrated aromas. Could it be perfection? This exceptional harvest will remain in the heart of every connoisseur and collector. A wine with great cellaring potential.
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Tasting notes	Light, delicate soft pink hue. Bright, vibrant, ultra-fine bubbles. Refined bouquet of freshly-picked tart red fruit (wild strawberry, raspberry) and lemon scented flower petals. The pure, precise fragrances delicately intertwine and are gradually joined by overtones of fresh almonds, bread and spices (cocoa bean). These nuanced, intricately interwoven fragrances are ethereal and transcendent. Intense, velvety and captivating on the palate. What else would you expect after such perfume? The juicy, concentrated red fruit gradually pulls towards a raspberry liqueur character complemented by invigorating, sweet citrus aromas. The harmony and delicacy of the wine is reinforced by the creamy bubbles which create a sensation of roundness and concentration. The mineral freshness lengthens the palate; it becomes vertical, chalky, saline and sapid with a sensation of perpetual acceleration created by the pure, bright limestone.
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Food Pairing	Excellent both as an aperitif and with food.
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