



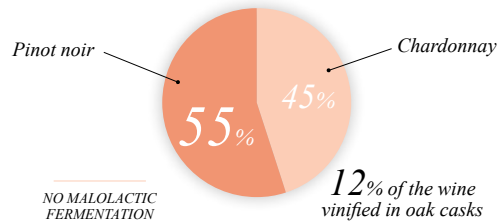
LOUIS ROEDERER
CHAMPAGNE

CRISTAL ROSÉ 2009

VINTAGE

A continental, sunny year with a real winter that was very cold and dry followed by a glorious sun-filled summer and almost no rain in August and September. All this meant traditional vine growth, excellent health and remarkable grape ripeness for the production of dense, fruity and delicious wines. 2009 is an obvious addition to the select group of brilliant and accomplished Champagne vintages with a light, sunny character.

WINEMAKING



For its Rosé champagnes, Louis Roederer combines the two methods used in the region, maceration and blending. A little Chardonnay juice poured into a Pinot noir maceration and fermented together to achieve the perfect harmony. The wine is aged for 6 years in the cellars and left for a minimum of 8 months after disgorging to attain the perfect maturity. The dosage is 8 g/l.

TASTING NOTES

A light, bright pink with copper tints.

The delicate effervescence develops into a persistent string of bubbles.

Chalk is here at its most charming, creating energy, refinement and powdered texture. The ultimate finesse!



The bouquet is both elegant and deep, with dark berries (blackcurrant) and fruits of the forest (blackberry, wild strawberries). There is also a hint of perfectly ripe Morello cherry. Reminiscent of concentrated tangy jam. The immediate effect on the palate is velvety, silky and enchanting - characteristic of the great Pinot noir from Ay, simultaneously intense with aromas and with a tight structure, all the while remaining delicate, subtle and ethereal.

Cristal Rosé 2009 is grandiose, with the finesse and elegance of a prima ballerina!

*Enchanting, subtle
and refined*