



LOUIS ROEDERER
CHAMPAGNE

VINTAGE

An extraordinary vintage which is also the year in which the Champagne region was recognised as a UNESCO World Heritage Site! 2015 followed the continental trend of that decade: a mild, wet winter and a hot, dry summer. The summer, hot and sunny, brought record-breaking temperatures and water stress. The second half of August brought some very welcome rain, giving the vines some much needed relief. Thanks to this fresh finish, the vines produced juicy, ripe and concentrated grapes. Our ambition for this vintage? To capture the concentration which is the hallmark of this spectacular vintage!

Cristal Rosé 2015 has taken an unexpected turn given its year of origin: in contrast to the intensity and richness of a hot, dry vintage, it reveals the delicacy and freshness typical of its vineyard's fabulous chalky white soils.

CRISTAL ROSÉ 2015

TASTING NOTES

Bright with a pink hue and subtle coppery overtones. Dynamic, almost creamy bubbles, forming an attractive bead.

A lithe, fragrant bouquet with a blend of citrus (Etna blood oranges), floral notes (rose petals), and concentrated red fruit (raspberry). It shows a particularly sensual and “powdery” quality with notes of toasted hazelnuts and macarons. This bouquet is exceptionally fresh yet restrained, unfolding with grace and assurance throughout the drinking experience.

The palate is delicate, caressing, creamy and enveloping. The concentration of red fruit comes through again with raspberry aromas and fragrant petal notes, endowing the wine with a deliciously rich, satiny quality. The bubbles are soft and tactile, adding a further layer to the delicacy. Then comes an impression of chalky freshness and the hint of a sea breeze, in the form of a palate with a lovely trim finish. One can feel a distinct “freshness from the soil” supported by some lovely plump and saline tannins. This wine reveals depth, richness of flavour, a voluptuous texture with gentle tannins that provide structure without any hardness, and culminates in a saline finish.



PRODUCTION

ORIGINS:

1/2 our “la Rivière” Estate
1/2 our “la Côte” Estate

MAIN CRUS:

Ay, Avize, Mesnil-sur-Oger

GRAPE VARIETIES:

56% Pinot noir
44% Chardonnay

WINE IN OAK: 15%

MALOLACTIC FERMENTATION: 0%

DOSAGE: 7g/l

HARVEST:

From 7 to 20 September 2015