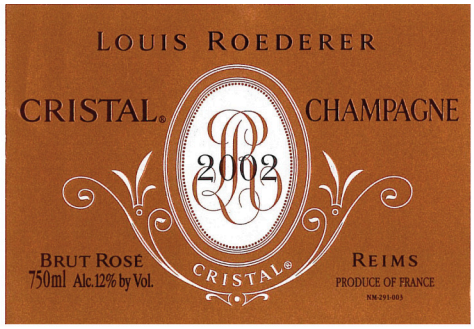

Champagne Louis Roederer

2002 CRISTAL ROSÉ
CHAMPAGNE

Cristal Rosé is the rarest champagne produced by Champagne Louis Roederer. When it does occur, it is produced with regimented standards of winemaking that require a rigorous selection of crus, vintages, grapes and wine. The traditional skin maceration is used in order to gently extract the natural pigments for the unique color and create the particular style of this rosé. The cuvée Cristal Rosé is produced exclusively from the best grapes of Louis Roederer's own "Premier Cru" vineyards, primarily those of Aÿ, Verzenay, Verzy and Cumières for the Pinot Noir, and Le Mesnil sur Oger and Avize for the Chardonnay.

Winemaking

Twenty percent of the wines are vinified in oak barrels with weekly batonnage. There is no malolactic fermentation. Louis Roederer uses the saignée method after cold maceration that can last five to eight days in the liquid phase. Dosage between 8 to 10 g/l is adapted to each vintage.

Tasting Notes

"A salmon pink hue, with radiant highlights and incredible youth. A regular, refined and lively effervescence. An intense, rich, bewitching bouquet of red fruit and citrus zest associated with more complex notes redolent of cedar and spring sap. The aromas evolve gently in the glass evolving from dried fruits, fresh almonds and frangipane, to notes of Tarte Tatin, oven-baked apples and caramel. In tastings, the wine is soft and silky on the palate with a marvelous harmony of flavor and concentration of fruit. The attack is fruity and crisp. Finesse and fruit combine to create a full palate that melts in the mouth, giving way to candied citrus and dried fruits. The exceptional characteristics of the 2002 vintage have been literally captured in this generous epicurean Cristal Rosé 2002, which reveals a perfect equilibrium between concentration and finesse, richness and freshness, intensity and refinement." - Jean Baptiste Lécaillon, Head Winemaker & Executive Vice President of Production Clearly imbued with the Cristal style, this wine has purity, fruit, finesse and incomparable harmony. In three words: proud, rich, and luxurious.

Harvest

It was an extraordinary year that brought together all the factors that make for a great Champagne year: constant warm temperatures without excessive heat or sun preceded by a markedly mild winter; a reduction in rainfall (about 20 percent) during the growth cycle; cool nights and a cold dry north-easterly wind from August to September. These exceptionally favorable conditions combined meant that the grapes matured perfectly and their flavors were nicely concentrated. Harvesting started September 12 for the chardonnays with an average sugar concentration superior to 11% natural alcohol.

Technical Information

Appellation:	Champagne
Varietal(s):	60% Pinot Noir, 40% Chardonnay
Aging:	Matured six years in the cellar and another eight months after disgorgement to perfect maturity.
Wine Alcohol:	12%
Dosage:	8 to 10 g/l
Acidity:	Matured six years in the cellar and another eight months after disgorgement to perfect maturity