

Producer Information

Founded in 1776, and property of the same family since 1819, Champagne Louis Roederer is today one of the last major champagne houses to be an independent family affair. The annual production of its wines (Brut Premier, Carte Blanche, Brut Vintage, Rosé Vintage, Blanc de Blancs, Cristal, Cristal Rosé) represents just over three million bottles, distributed to 100 countries worldwide. In 1974, almost 200 years after the establishment of the Champagne house of Louis Roederer and 100 years after the creation of Cristal, Jean-Claude Rouzaud decided to create the Cristal Rosé cuvée. To achieve this, he selected old-vine Pinot Noir grapes using massal selection, which involves propagation from the vineyard's most successful plants.

Vineyards

The Cristal Rosé 2007 is made from the finest Grand Cru vineyards at Aÿ. The limestone bedrock and unique calcareous clay soil enable the vines to attain exceptional fruit maturity complemented by a pure and crystalline acidity that is a perfect evocation of the Cristal style. Today the vineyards are cultivated according to biodynamic principles. This wine is only produced in the very best years.

Winemaking

A blend of 55% Pinot Noir and 45% Chardonnay, comprising 15% of wine vinified in wood (oak tuns), which undergoes weekly bâtonnage (stirring by hand); it is not subjected to malolactic fermentation. Louis Roederer's Rosé champagnes are always produced using the saignée (bleeding) process after cold maceration for five to eight days in the liquid phase. The Cristal Rosé cuvée is aged, on average, for six years in Roederer's cellars and left for eight months after dégorgement (disgorging) to attain the perfect balance.

Vintage Information

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 fruity and delicious wines. 2009 is an obvious addition to the select group of brilliant and accomplished Champagne vintages with a light, sunny character.

Tasting Note

Elegant and profound with dark berries, forest fruits and ripe Morello cherry on the nose, reminiscent of concentrated, tangy jam. The immediate effect on the palate is velvety, silky and enchanting – characteristic of the great Pinot Noir from Aÿ, simultaneously intense with a tight structure, all the while remaining delicate, subtle and ethereal.

Food Pairing

This is fantastic with lobster and beluga caviar, or a gourmet salad: lobster and foie gras. It also works with seared salmon or poached sea trout.

Serving Suggestion

Serve at 12°C

Region	AOC Champagne
Grape Varieties	Pinot Noir: 55% Chardonnay: 45%
Closure	Cork
Alcohol	12%

