



LOUIS ROEDERER CRISTAL ROSÉ

PRODUIT

Presentation

The **Champagne Louis Roederer Cristal Rosé 2007** is an exceptional cuvée that combines power and finesse, reflecting a legendary vintage for the Roederer house. Produced from a prestigious blend composed mainly of Pinot Noir from the finest vintages, this gastronomic rosé is vinified with the rigor and care for which the house is renowned. The 2007 vintage, both sunny and fresh, produced grapes of rare concentration, offering exceptional aging potential and aromatic complexity. Cristal Rosé 2007 is a wine of great elegance, ideal for special occasions and refined gastronomic pairings.

Tasting Notes

Its intense, deep pink color with salmon highlights immediately captivates the eye. The nose reveals a remarkable aromatic richness, blending notes of ripe red fruits (raspberry, cherry), black fruits, toast, and delicate spices. On the palate, power combines with freshness: the attack is full and silky, supported by a fine tannic structure that provides length and complexity. The finish is long and persistent, with beautiful mineral tension and distinguished elegance. Cristal Rosé 2007 is a rare, noble champagne that pairs perfectly with red meats, game, or refined dishes based on red fruits.

PROFIL GUSTATIF

Léger		Puissant
Souple		Tannique
Sec		Moelleux
Vif		Rond
Fruité		Boisé
Minéral		Fruité

IDENTITÉ

Région viticole / Pays	Champagne / France
Type de vin	Rosé
Volume	3L
Degré d'alcool	12,5%
Potentiel de garde	20 ans +
Cépages	Chardonnay, Pinot Noir



NOTATIONS

The World's Most Admired
Champagne Brand : N°1