



LOUIS ROEDERER CRISTAL ROSÉ

PRODUIT

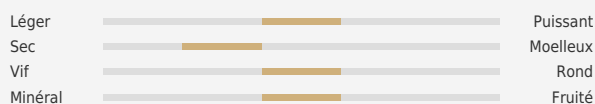
Presentation

The **Champagne Louis Roederer Cristal Rosé 2013** embodies the perfect alliance between power and elegance, reflecting a vintage of great purity and exceptional maturity. Produced from the finest Grand Cru terroirs, this prestigious cuvée, composed mainly of Pinot Noir and Chardonnay, reveals the finesse and richness characteristic of the Roederer house. The 2013 vintage, marked by a rare balance between freshness and concentration, gives this Cristal Rosé a harmonious structure and remarkable aging potential. An exceptional cuvée, ideal for connoisseurs seeking a rosé champagne that is both complex and accessible.

Tasting Notes

To the eye, Cristal Rosé 2013 offers a light, luminous, and sparkling pink color, adorned with a fine and elegant effervescence. The nose opens with a refined bouquet blending delicate notes of fresh red fruits (strawberry, raspberry), white flowers, and white peach, accompanied by toasted nuances and a subtle minerality. On the palate, the attack is fresh and dynamic, followed by a rich and silky texture, carried by a beautiful acidic tension that perfectly balances the roundness of the fruit. The long and precise finish reveals a refined elegance and a characteristic saline minerality. Cristal Rosé 2013 is a fine dining champagne, perfect with delicate dishes such as smoked salmon, shellfish, or veal fillet with morels.

PROFIL GUSTATIF



NOTATIONS

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

IDENTITÉ

Région viticole / Pays	Champagne / France
Type de vin	Rosé
Volume	1,5L
Degré d'alcool	12,5%
Potentiel de garde	20 ans +
Cépages	Chardonnay, Pinot Noir

