



LOUIS ROEDERER CRISTAL ROSÉ VINO THEQUE

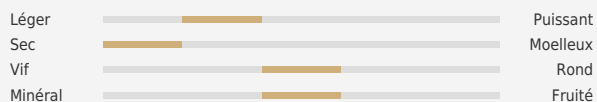
PRODUIT

The **Champagne Louis Roederer Cristal Rosé Vinothèque 2002** is the ultimate expression of exceptional aging, derived from a legendary vintage and rigorous cellar selection. This rare cuvée, cellared for over fifteen years, offers unparalleled depth and complexity, revealing the full evolutionary potential of Cristal Rosé. A prestigious blend of Pinot Noir and Chardonnay, this exceptional wine combines power, maturity, and finesse, a testament to the ancestral know-how of the Roederer house and the richness of its terroir. A true collector's item for discerning wine lovers.

Tasting Notes

Upon tasting, the Cristal Rosé Vinothèque 2002 displays a luminous amber color with copper highlights, revealing its long aging. The nose is fascinatingly complex, blending evolved aromas of dried fruit (apricot, hazelnut), toast, acacia honey, as well as notes of stewed red fruit and sweet spices. On the palate, richness and power dominate, but are perfectly balanced by a residual freshness and remarkable mineral tension. The texture is velvety and full, with a long, deep finish, blending sweetness and elegance. An exceptional champagne to be savored slowly, ideal with refined dishes such as lobster, foie gras or mature cheeses.

PROFIL GUSTATIF



NOTATIONS

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

IDENTITÉ

Région viticole / Pays	Champagne / France
Type de vin	Rosé
Volume	0,75L
Degré d'alcool	12,5%
Potentiel de garde	20 ans +
Cépages	Chardonnay, Pinot Noir