



LOUIS ROEDERER CRISTAL ROSÉ

PRODUIT

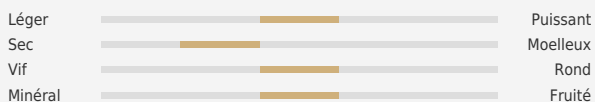
Presentation

The **Champagne Louis Roederer Cristal Rosé 2014** embodies the freshness and elegance of a vintage marked by finesse and purity. Produced from the finest Grand Cru vintages, this exceptional rosé blends primarily Pinot Noir and Chardonnay, offering a perfect balance between power and delicacy. The 2014 vintage, renowned for its consistency and liveliness, allows this cuvée to express a complex and refined aromatic palette. Cristal Rosé 2014 is a fine dining champagne, designed to subtly accompany the most refined dishes.

Tasting Notes

The pale pink color, bright and luminous, is enlivened by a fine and delicate effervescence. The nose reveals elegant aromas of fresh red berries (raspberry, strawberry), white flowers, and lightly toasted notes. On the palate, the attack is fresh and lively, followed by a silky texture and a beautiful mineral tension that perfectly balances the richness of the fruit. The finish is long, elegant, and persistent, punctuated by a subtle salinity that highlights the purity of the terroir. Cristal Rosé 2014 is an ideal champagne to enhance shellfish, poultry fillets, or red fruit-based desserts.

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