Champagne Louis Roederer

Cristal Rose

2015

Champagne, France



Technical Information

Style: Sparkling, Rose

Varietal(s): 60% Chardonnay, 40% Pinot Noir

ABV (%): 12.5

pH: 2.98

Residual Sugar (g/L): 7.00

Total Acidity(g/L): 5.23

Volatile Acidity(g/L): 0.15

Other Information

Dietary:
Suitable for Vegetarian: Yes
Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:
Organic: No
Biodynamic: No
Sustainable certification: Yes

Vineyard & Viticulture Practice

Cristal Rosé 2015 is sourced equally from Louis Roederer's "La Rivière" and "La Côte" estates, with key crus including Aÿ, Avize and Mesnil-sur-Oger. The blend is 56% Pinot Noir and 44% Chardonnay. Aÿ Pinot Noir gives ripe red-fruit concentration and structure, while Chardonnay from Avize and Mesnil-sur-Oger brings chalky freshness, finesse and length. The result is a precise, age-worthy rosé Champagne rooted in exceptional estate terroirs.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3114080801550

Bottle Weight (g): 1700

Bottle Dimension (mm): H300, Dia88

Type of Closure: Cork

Case Size: 3X75CL

Case Weight (g): 8600

Case Dimension (mm): L395 x W370 x H125

Vintage Notes

The 2015 season followed the continental pattern of the decade, with a mild, wet winter and a hot, dry summer. Record temperatures and water stress marked the growing period, before welcome rain in the second half of August refreshed the vines. The harvest, from 7 to 20 September, delivered ripe, juicy and concentrated grapes.

Vinification

Cristal Rosé 2015 is composed of 56% Pinot Noir and 44% Chardonnay. A total of 15% of the wines are vinified in oak, with no malolactic fermentation, preserving freshness and precision. The dosage is 7g/l. Cristal is aged for six years in Louis Roederer's cellars and left for a further eight months after disgorgement, allowing the wine to gain integration, texture and depth.

Tasting Notes

Bright pink in hue with subtle copper tones and creamy, dynamic bubbles. The nose is fragrant and restrained, combining blood orange, rose petal, raspberry, toasted hazelnut and macaron. The palate is delicate, creamy and enveloping, with concentrated red fruit, satiny texture and tactile bubbles. Chalky freshness and a sea-breeze note bring precision, supported by plump saline tannins. The finish is structured, rich and saline.

Food Pairing

Pair with langoustines, lobster, roast duck, tuna tartare, veal, pigeon, salmon, caviar, rose petal desserts, raspberry soufflé or fine soft cheeses.