



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

## Louis Roederer Cristal Rosé 2012

|                           |         |
|---------------------------|---------|
| Usual Price               | £580.00 |
| Discount Price (inc. VAT) | £569.00 |
| Code                      | ROED115 |

The Cristal Rosé 2012 is made from the finest Grand Cru vineyards at Aÿ. The limestone bedrock and unique calcareous clay soil enable the vines to attain exceptional fruit maturity complemented by a pure and crystalline acidity that is a perfect evocation of the Cristal style. Today the vineyards are cultivated according to biodynamic principles. This wine is only produced in the very best years.

### Tasting Notes:

Salmon pink hue with golden tints. The bouquet is poised and remarkably elegant. The nose exudes delicate, zesty, fresh and precise notes of citrus peel, yuzu, forest fruit, mandarin, raspberry and wild strawberry which evolve towards roasted notes and almonds before revealing fresh, herbal aromas of verbena and bergamot. A lively palate with beautifully light bubbles with the elegance of fresh fruit and a wonderfully long and enticing finish.





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| Specification     |  |
|-------------------|--|
| Vinification      | No malolactic fermentation. 15% vinified in oak casks. Dosage 8 g/l.   |
| ABV               | 12.5%  |
| Size              | 75cl   |
| Drinking Window   | Drink now through to 2027  |
| Country           | France   |
| Region            | Champagne  |
| Area              | Rheims   |
| Type              | Champagne  |
| Grape Mix         | 56% Pinot Noir, 44% Chardonnay   |
| Genres            | Biodynamic, Fine Wine, Organic, Vegetarian   |
| Vintage           | 2014   |
| Style             | Brut   |
| Body              | Rich, full flavoured and toasty  |
| Producer          | Louis Roederer   |
| Producer Overview | <p>Louis Roederer Champagne, famous for Cristal Champagne, is a Champagne house of exceptional quality, aristocratic elegance and distinct style. When he inherited the Champagne House in 1833, the aesthete and entrepreneur Louis Roederer took a visionary approach to enriching his vines, aiming to master every stage of the wine's creation. He forged the wine's unique style, character, and taste. In the mid-nineteenth century, Louis Roederer acquired some of Champagne's grand cru vineyards—an approach that contrasted sharply with contemporary practices. While other Houses bought their grapes, Louis Roederer nurtured his vineyards, familiarized himself with the specific characteristics of each parcel, and methodically acquired the finest land. <b>Read more online</b></p> |
| Closure Type      | Cork   |
| Food Matches      | This is fantastic with lobster and beluga caviar, or a gourmet salad. It also works with seared salmon or poached sea trout.   |