HOUSE OF TOWNEND

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	Reims
Type	Champagne
Grape Mix	56% Pinot Noir, 44% Chardonnay
Genres	Biodynamic, Fine Wine, Organic, Sparkling, Vegetarian
Vintage	2014
Style	Brut
Body	Rich, full flavoured and toasty
Producer	Louis Roederer
Producer Overview	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. **Read more online**
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.