

# CRISTAL ROSE 2004



## HARVESTING:

A classic, generous year, yielding both quantity and quality. 2004 followed the same climatic trends as 2002: cool, moderate temperatures throughout the season, a considerably reduced, and rainfall (by about 30%) during the growing cycle, which, despite a particularly cold and rainy month of August, was fortunately followed by a dry and sunny September, ripening the grapes off impressively. The Louis Roederer vineyard team worked intensively in this period, and by the 20th September the grapes had attained a “vintage” balance, combining maturity and freshness.

## PRODUCTION:

In 1974, nearly 200 years after the creation of the Maison Louis Roederer and 100 years after the creation of Cristal, Jean-Claude Rouzaud decided to create Cristal Rosé. To do this end, he selected old vine Pinot Noir grapes, according to specific characteristics, located on the finest of the Aÿ vineyards. Exceptionally, these vines lie on a limestone block with clay and limestone soil and, in the best years, the vines achieve extraordinarily mature fruit with a crystalline purity of acidity corresponding perfectly to the Cristal style. Today these vines are organically grown.

## STYLE:

Cristal Rosé 2004 is precise, racy and balanced.

## ELABORATION:

60% Pinot noir - 40% Chardonnay – 20% of the wines vinified in oak barrels with weekly batonnage. No malolactic fermentation. To create Rosé champagnes, Louis Roederer still uses the saignée method after cold maceration that can last 5 to 8 days in the liquid phase. Cristal Rosé is matured 6 years in the cellar and rests for 8 months after disgorgement to perfect its maturity. Dosage of between 8 and 10 g/l is adapted to each vintage.

## TASTING NOTES:

A pastel pink colour with bright, slightly orange glints.

Fine, light bubbles in a long-lasting flow.

The bouquet is delicate and subtle, with elegant fruitiness (red fruits: strawberry, fig), zesty hints (citrus fruit: lemon and orange) and juicier nuances such as vine peach. There is a deep, slightly sweet burst of aromas.

In the mouth, the bite is young, springlike and energetic: full-bodied and silky, but based on very mineral freshness. This mineral quality is typical for Cristal Rosé, expressing the chalkiness and saltiness of the Aÿ terroir. The second mouth has airy notes and great aromatic purity, displaying the discrete power of this great cuvée. On airing, a few traces of Danish pastry and lightly roasted dried fruits hint at its enormous capacity for change.

Cristal Rosé 2004 is a fine example of the quest for perfect elegance underlying the creation of this cuvée. It offers an encounter which is a moment of pure delight!

*Jean-Baptiste Lécaillon*