



LOUIS ROEDERER CRISTAL - VINOThèque

PRODUIT

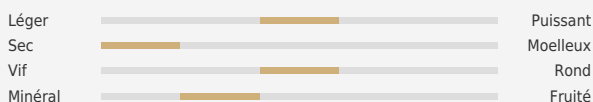
Presentation

The **Champagne Louis Roederer Cristal Brut Vinothèque 2002** is the culmination of exceptional cellar aging, revealing all the complexity and depth of an exceptional vintage. Sourced from the finest vineyards and carefully blended, this Cristal has benefited from extended storage, allowing the wine to acquire a unique aromatic richness and perfect maturity. This rare cuvée is a testament to the expertise and patience of the Roederer house, offering wine lovers a rare taste experience, where power and finesse intertwine in perfect harmony. A treasure to be savored on special occasions.

Tasting Notes

To the eye, this Cristal Vinothèque 2002 presents an intense, vibrant, and deep amber gold color, accompanied by a fine and persistent effervescence. The nose reveals a complex aromatic palette, blending evolved notes of dried fruit (hazelnut, almond), honey, toast, as well as touches of candied fruit and brioche. On the palate, the richness and density are fully expressed, balanced by refreshing acidity and elegant minerality. The texture is velvety, with a long, warm, and refined finish, marked by toasted and spicy nuances. An exceptional champagne, ideal for accompanying elaborate gourmet dishes such as foie gras, fine fish or white meats in sauce.

PROFIL GUSTATIF



NOTATIONS

The World's Most Admired
Champagne Brand : N°1

IDENTITÉ

Région viticole / Pays	Champagne / France
Type de vin	Blanc
Volume	0,75L
Degré d'alcool	12,5%
Potentiel de garde	20 ans +
Cépages	Chardonnay, Pinot Noir