



MAISON FONDÉE EN 1776

# LOUIS ROEDERER

C H A M P A G N E

## Champagne Louis Roederer

2000 CRISTAL  
CHAMPAGNE

Cristal, the jewel of Champagne Louis Roederer, was created in 1876 for the Tsar Alexander II of Russia. It remains faithful to its origin, inspired by elegance and purity. Cristal is produced with regimented standards of winemaking that require a rigorous selection of crus, vintages, grapes, and wine.

### Tasting Notes

From the outset, the Cristal Vintage 2000 asserts its finesse, balance and aromatic complexity - ripe, precise and persistent but also light, refined and masterfully subtle. Colour: Sustained golden yellow tones shimmering with luminous green highlights and ultra-fine, lively bubbles. Nose: An intense, precise but subtle nose. Opens with dominant aromas of fresh almonds and sweet-smelling flowers then revealing riper nuances of lush vine peaches, white chocolate, caramel and a sprinkling of lightly toasted hazelnuts. Palate: The attack on the palate is sensual and fleshy with an almost caressing mouthfeel. More mineral notes come through on the mid-palate - a testament to this Champagne's deliberately low dosage - supported by a refreshing crispness that carries an impression of delicacy rather than strength. The overall effect is one of precise elegance, a wine perfectly poised between the structure of the Pinot Noir and the finesse of the Chardonnay, marrying roundness and viscosity with a sense of freshness and verve. The finish is long and deliciously refreshing, underscored by harmonious, lightly caramelised notes of the year's great wines aged in wood. Serve at a temperature of 8°C (46°F) to 10°C (50°F). We recommend that you leave the bottle to cool in the refrigerator for 2 H. Alternatively, immerse the bottle up to its neck in a champagne bucket filled with ice before serving. The strength and finesse of Cristal are perfectly suited to delicate foods. It is a flattering accompaniment to caviar, fish and shellfish such as scallops, John Dory, lobster and crayfish.

### Additional Information

Grape harvesting began on September 18, marking the first time in recorded history that the vintage started in all three regions on the same day. The sun shone in the Côte des Blancs and Montagne de Reims throughout the duration of the picking which lasted two weeks. Heavy rain in July coupled with a hail storm gave way initially to slow maturing vines at the vineyards of Verzy, Verzenay, Aÿ and Erpernay, but fine weather throughout September resulted in a harvest of remarkable quality from beginning to end.

### Technical Information

<b>Appellation:</b>	Champagne
<b>Varietal(s):</b>	55% Pinot Noir and 45% Chardonnay
<b>Aging:</b>	Five years of aging on the lees, and another six months after disgorging.
<b>Wine Alcohol:</b>	12%
<b>Dosage:</b>	10 g/l
<b>Suggested Retail Price:</b>	\$240