



# Champagne Louis Roederer

2008 CRISTAL  
CHAMPAGNE

In 1876, Tsar Alexander II - already a great lover of Louis Roederer wines - asked Louis Roederer to 'take the exercise still further' and create a cuvée for his personal use which was unique, in terms of both its style and the bottle. So Louis Roederer offered him an exceptional crystal bottle, holding the fruit of vines selected from the seven great crus on his estate. The Chardonnay and Pinot Noir grapes provide the subtle, precise balance that has now become synonymous with the leading prestige cuvée of Champagne.

## Winemaking

Cristal is a blend of Grands Crus from the Montagne de Reims, the Vallée de la Marne and the Côte des Blancs. The wine is aged for 6 years in the cellars and left for a minimum of 8 months after disgorging to attain the perfect maturity. The dosage is 8 g/l.

## Technical Information

<b>Appellation:</b>	Champagne
<b>Varietal(s):</b>	60% Pinot Noir, 40% Chardonnay
<b>Suggested Retail Price:</b>	\$249

