

MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

LOUIS ROEDERER
CHAMPAGNE



Champagne Louis Roederer

Cristal

Champagne, France
Vintage: 2009

Overview

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. 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.

Cristal is Louis Roederer's flagship cuvée. It was created in 1876 and is composed of Grand Crus from the Montagne de Reims, the Marne Valley and the Côte des Blancs.

Winemaking

Cristal 2009 is made with 60% pinot noir and 40% chardonnay. 16% of the wines matured in wood (oak barrels) with weekly batonnage and no malolactic fermentation. Matured for six years in cellars and with eight months of resting after disgorgement. Dosage for the 2009 vintage is 8 g/L.

Tasting Notes

A yellow-gold color with mat and amber tints. Persistent, brilliant, fine and lively bubbles. A subtle bouquet, simultaneously discreet and concentrated. It releases notes of citrus compote and candied apricots and evokes the sweetness of honeysuckle.

When aerated, notes of vanilla-edged cocoa bean emerge, with toasted hazelnut, hints of liquorice and even a touch of cinnamon. The palate is structured, energetic and sculpted. An initial dense, ripe and silky sensation is amplified by the discovery of a chalky, cherry freshness, a powdered, almost mentholated brightness. The feeling is delicate and ethereal, a succession of delicious and colourful textures perfectly integrated within the lightness and finesse of the wine... an invitation on a journey of discovery. The bright personality of Cristal then appears, simultaneously pure and sharp, in a finish focused once again on chalk, energy and grain.

In this Cristal 2009, there is a genuine force of life, an invitation to pleasure, and at the same time great depth and crystalline purity.

Harvest Notes

A continental, sunny year with a real winter that was very cold and dry followed by a glorious sun-filled summer and almost no rain in August and September. All this meant traditional vine growth, excellent health and remarkable grape ripeness for the production of dense, fruity and delicious wines. 2009 is an obvious addition to the select group of brilliant and accomplished Champagne vintages with a light, sunny character.

TECHNICAL INFORMATION

Varietals: 60% Pinot Noir, 40% Chardonnay