

# MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

**LOUIS ROEDERER**  
CHAMPAGNE



Champagne Louis Roederer

## Cristal

Champagne, France  
Vintage: 2013

WA	98	JS	98	V	97+	VFTC	97	JD	96
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### 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 2013 is composed of grapes sourced from 45 "lieux-dits". 32% of the wines are vinified in oak. No malolactic fermentation. The dosage is 8g/L.

### Tasting Notes

A golden hue with soft, glowing highlights. Fine, steady, gentle bubbles. Powerful and complex on the palate, revealing a mixture of yellow fruit (mirabelle plum), juicy, ripe fruits (nectarine), citrus peel (candied orange) and finely-roasted nuts (hazelnut). The nose is simultaneously powdery and sweet, with elegant, chalky notes. Gentle, tactile and full-bodied on the palate. The bubbles create a gentle, vibrating sensation, then the wine becomes soft, dense and juicy. But it is the chalky freshness that quickly sets the tone: the sweetness becomes energetic and intense, giving the wine an elegant yet powerful texture. Fine, textured tannins reveal a poised and vinous dimension to the wine. The finish is savory and saline.

Cristal 2013 is a great classic in which maturity and freshness are harmoniously interwoven ensuring potential for long aging.

### Harvest Notes

2013 was characterized by a particularly late growing cycle. A seemingly endless winter was followed by a very cool, late spring. We had to wait until the start of July for flowering to begin—something we hadn't seen in Champagne for quite some time! Fortunately, summer was glorious with plenty of sunshine, record high temperatures and very low rainfall, ideal for the ripening of the Pinot noirs and Chardonnays. The temperatures were cool for the October harvest and the resulting wines are elegant and fresh—the signs of a "classic" vintage.

### TECHNICAL INFORMATION

Varietals: 60% Pinot Noir, 40% Chardonnay (32% vinified in oak casks)  
Dosage: 8 g/L