

MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

LOUIS ROEDERER

CHAMPAGNE



Champagne Louis Roederer

Cristal

Champagne, France

Vintage: 2007

V	97+	JS	96	WA	95	WS	94
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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 2007 is a magnificent example of Cristal's 'discreet power': it is not so much an expression of the strength of the vintage, but rather the incredible finesse of the estate's limestone substratum and the concentration of the old vines that are selected for the creation of Cristal.

Matured for an average of 5 years in the cellars, Cristal is left to rest for 8 months after disgorging to complete its maturation.

Tasting Notes

Cristal 2007 has a golden hue with slightly orange colors and warm highlights. It has impeccable, fine, regular, and dynamic bubbles. Its classic bouquet is both elegant and discreet. The attack of juicy ripe fruits (Williams pear) and slightly acid red fruits (redcurrants) combined with nuances of hot pastries and Tarte Tatin that have just been taken out of the oven. The wine is ready to reveal its many qualities and, after a few minutes in the glass, reveals notes of white chocolate and hazelnuts produced by the fermentation in wood of some of the wines from the 2007 harvest. This juxtaposition of aromas of ripe, acid, and sweet fruits with the more roasted notes resulting from ageing becomes more pronounced over time and produces a real impression of depth. The attack in the mouth is concentrated and continues with mature fruits. The wine is prolonged by smoky flavors, once again creating the impression of natural depth. The textures are silky, velvety, and almost luscious; they provide perfect overtones to the wine's freshness in a luscious and sensual ensemble. Powdery and salty nuances stimulate the edges of the tongue, adding a precise and energetic quality. The final phase of the tasting is predominantly an impression of refinement and lightness.

Harvest Notes

2007 was a mostly warm year, characterised by unexpected and major weather events. A warm spring was followed by a cool summer. Drought had returned by the end of August. The end of the ripening process was excellent, and the harvests took place in ideal conditions.

TECHNICAL INFORMATION

Varietals: 58% Pinot Noir, 42% Chardonnay