Maisons Marques & Domaines

MAISON FONDÉE EN 1776

LOUIS ROEDERER

CHAMPAGNE

Champagne Louis Roederer

Cristal

Champagne, France
Vintage: 2012

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 2012 is the first vintage to be 100% biodynamic. No malolactic fermentation. The dosage is 7.5g/L.

Tasting Notes

Golden yellow in color with glistening gold tints. Incredibly dynamic effervescence, so lively you can almost hear it! Rich and complex aromas with notes of zesty and candied fruit (lemon) mingled with pollen (white flowers), roasted hazelnut and Madagascar vanilla. After aeration, the bouquet develops rich notes of fresh pastries and smoky notes from bottle aging. A delicious, concentrated and chalky palate. It shows incredible tension and perfectly honed aromatic precision. The attack is powerful, distinctive and concentrated and reveals a silky, mouth-coating texture, characteristic of the ripe Pinot noirs from the 2012 vintage. The finish is long and remarkably concentrated.

A deep and vinous wine, bright and noble, a true Cristal. It is balanced by a chalky freshness that cuts through and stretches the wine giving it with a slender fuselage and great finesse.

Harvest Notes

2012 was one of the most challenging and complicated years ever experienced in Champagne. However, difficult conditions often lead to great things… The low yields, due to the unpredictable weather, combined with continental conditions towards the end of the season, gave us unusual levels of maturity, resulting in rich, full-bodied and structured wines worthy of the greatest vintages in Champagne.

TECHNICAL INFORMATION

Varietals: 60% Pinot Noir, 40% Chardonnay (32% vinified in oak casks)
Dosage: 7.5 g/L