Maisons Marques & Domaines

MAISON FONDÉE EN 1776

LOUIS ROEDERER

CHAMPAGNE

Champagne Louis Roederer

Cristal

Champagne, France
Vintage: 2015

WE	98	IWR	98	TWI	98	JS	97	WS	96

Overview

Forged by a chalky soil unlike any other and honed by time, Cristal is Louis Roederer's flagship champagne. Created in 1876 at the special request of Tsar Alexander II, this exceptional champagne is sourced from 45 plots located in seven Grands Crus vineyards spanning the Montagne de Reims, the Marne Valley and the Côte des Blancs. It is only produced in years when the grapes have reached perfect maturity.

This bright, powdery and chalky champagne is the product of time and the fruit of a haute couture artisanal viticulture in which eco-friendly practices, biodynamic composts and respect for living organisms are the only rules. Cristal is a drinking experience unlike any other. It is crafted in a manner that will allow it to reveal itself very gradually over time, growing ever more glorious with every passing year, gaining in depth, finesse and aromatic complexity.

Winemaking

Cristal 2015 is composed of grapes sourced from 45 "lieux-dits" in Verzenay, Verzy, Beaumont-sur-Vesle, Ay, Avize, Mesnil-sur-Oger, and Cramant. 25% of the wines are vinified in oak. No malolactic fermentation. The dosage is 7 g/L.

Tasting Notes

Deep yellow hue with a lustrous sheen. Ultra-fine, dynamic bubbles. Intense, concentrated bouquet of yellow fruit (white peach, mirabelle plum) combined with a delicious concentrated toastiness in the form of roasted hazelnut and almond aromas. Perfect, seamless and complex marriage of the almond, wheat and sweet pollen notes from the Chardonnay with the juicy red fruit of the Pinot noir. Concentrated, energetic and vibrant on the palate, starting out as a silky, almost oily, caress, with soft flavors of candied citrus and iodised spices. Then the powdery texture becomes tauter and the pure, precise and chiselled freshness crescendos. The salivating finish is underpinned by slightly oaky, sappy and saline notes that create a simultaneous sensation of delicacy and concentration!

Harvest Notes

An extraordinary vintage which is also the year in which the Champagne region was recognized as a UNESCO World Heritage Site! 2015 followed the continental trend of that decade: a mild, wet winter and a hot, dry summer. The summer, hot and sunny, brought record-breaking temperatures and water stress. The second half of August brought some very welcome rain, giving the vines some much needed relief. Thanks to this fresh finish, the vines produced juicy, ripe and concentrated grapes. Our ambition for this vintage? To capture the concentration which is the hallmark of this spectacular vintage!

TECHNICAL INFORMATION

Varietals: 60% Pinot Noir, 40% Chardonnay