



LOUIS ROEDERER
CHAMPAGNE



CRISTAL 2018

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 up to 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 2018 is composed of grapes sourced from 57 "lieux-dits" in Verzenay, Verzy, Beaumont-sur-Vesle, Ay, Avize, Mesnil-sur-Oger, and Cramant. 28% of the wines are vinified in oak. No malolactic fermentation. The dosage is 7 g/L.

Harvest from August 27 to September 8, 2018.

THE CRISTAL VINEYARDS

57 PLOTS IN 7 VILLAGES: Verzenay, Verzy, Beaumont-sur-Vesle, Ay, Avize, Le Mesnil-sur-Oger, Cramant



VARIETALS
57% PINOT NOIR,
43% CHARDONNAY
OAK
28% OF WINES
VINIFIED IN OAK
DOSAGE
7 G/L

98+
POINTS
VINOUS

The 2018 Cristal opens a new chapter for Roederer. The Cristal estate is composed of 45 parcels. In better vintages, most of the 45 parcels are used for the blend. The 2018 vintage brought with it elevated ripeness and generally low acids. Longtime Chef de Caves Jean-Baptiste Lécaillon was forced to cast his gaze wider, to look for parcels that offered a touch of freshness. Lécaillon expanded his palette to 57 parcels. The result is a Cristal unlike any other I have tasted. Orchard fruit, dried flowers, spice, chalk and herbs.

