



LOUIS ROEDERER
CHAMPAGNE

CRISTAL 2015

2015 was a hot and sunny year marked by episodes of heat and drought, relieved by some very welcome rain at the end of the summer which enabled the grapes to preserve all their freshness. These weather conditions gave rise to juicy, ripe and concentrated grapes with a perfect balance. Cristal 2015 has taken full advantage of these contrasting weather conditions, showing a strong chalky temperament and capturing the vibrations of its soils as never before; a delightful paradox!

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!



The 70 plots that make up Domaine Cristal are cultivated using organic and biodynamic practices ensuring its permanence yet constant evolution. Anything that does not evolve perishes... These vineyards are located in 7 Grands Crus: 40% are planted with Chardonnay on the Avize hillsides (10 plots), in Cramant (11 plots) and in Mesnil-sur-Oger (9 plots) and 60% are planted with Pinot Noir on the Ay hillsides (10 plots), in Verzenay (17 plots), Verzy (12 plots) and Beaumont-sur-Vesle (1 plot). This breakdown also forms the exact composition of the wine's blend.

98
POINTS

The Wine Independent

The 2015 Cristal is a blend of 60% Pinot Noir and 40% Chardonnay. No malo-lactic was employed, and 25% wine was aged in oak. The dosage is 7 grams per liter. An exquisitely delicate yet complex perfume of clover honey, freshly shaved ginger, marzipan, and jasmine slowly emerges from the nose, giving way to a core of pear tart, persimmons, and apple butter. The palate is an exercise in finesse, featuring very fine bubbles and fantastic intensity with a myriad of spice and floral nuances, finishing with impressive persistence and jaw-dropping poise. This is a style for those that embrace purity, soft-spoken expression, and impeccable crafting. It won't disappoint those who love Champagne in its initial youthful perfume flushes, yet will undoubtedly reward the patient with a richer, toastier, more obvious and opulent style with 5-10 years+ of cellaring.

98
POINTS

WINE ENTHUSIAST

CELLAR SELECTION | From vineyards that are run organically, this iconic Champagne's latest iteration is as beautiful as ever. Textured, with a mineral undertow, the wine is just beginning to soften and show a balanced maturity. Drink this great wine now.

96
POINTS

VINCUS

I have tasted the 2015 Cristal three times so far - once as part of an extensive vertical I will be reporting on shortly, and then later in my office. Those tastings paint a portrait of a complex Champagne that is still finding its center. Tasted at the maison, the 2015 is rich, dense and explosive, with tremendous textural intensity and also a good bit of energy to back it up. Citrus confit, spice, ginger, chalk and dried flowers abound in a Champagne endowed with tremendous aromatic presence in a style that offers notable richness, but lighter than vintages such as 2012. There is a bit of the savoriness that is such a signature of the year, but it is nicely integrated in the wine's fabric. Two later tastings in my office strongly suggest the 2015 has already started to shut down a bit, which is a shame, as it may be hard to read for some time to come. Dosage is 7 grams per liter.

96
POINTS

WINE SPECTATOR

This mouthwatering Champagne has an ethereal quality, with a frame of chiseled acidity and focused precision to the pointillisme-like, vibrant mousse. Yet this shows depth and generous expression, with the finely spun notes of patisserie apple and blackberry fruit opening beautifully on the palate and through the mineral finish, with notes of grated ginger, blood orange granita, salted Marcona almond and anise. Pinot Noir and Chardonnay. Drink now through 2035.

95+

ROBERT PARKER

If the 2014 vintage was especially open and demonstrative, the 2015 Cristal is going to require more patience. Unwinding in the glass with aromas of citrus oil, crisp stone fruits, white flowers, crushed mint and subtle hints of buttery pastry, it's medium to full-bodied, deep and layered, with a deep, concentrated and rather introverted core of fruit framed by chalky extract and animated by a pretty pinpoint mousse. This is a serious, vinous Champagne that has considerable substance to age and may well evolve along the lines of the lovely 1985.

95
POINTS

DECANTER

An open and inviting nose references cream, oatmeal and Amalfi lemon with the slightest edge of smoke. The palate immediately strikes with a mouthwatering lemon ripeness and a juicy, mouthfilling generosity reminiscent of yellow plum. It stays true to the trademark sleekness of Cristal and speaks of the concentration of 2015. Fine mousse accentuates the fullness and roundness of the wine while the long finish hints at chalky depth which, for now, is dominated by ripe stone fruit and more of that textured, rich notion of oatmeal. Definitely a Cristal to enjoy soon.



VARIETALS
60% PINOT NOIR
40% CHARDONNAY

OAK
25% OF WINES
VINIFIED IN OAK

DOSAGE
7 G/L



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