



LOUIS ROEDERER  
CHAMPAGNE



**VARIETALS**  
58% PINOT NOIR  
42% CHARDONNAY  
**OAK**  
31% OF WINES  
VINIFIED IN OAK

**DOSAGE**  
7 G/L



# CRISTAL 2016

## 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.

## WINEMAKING

Cristal 2016 is composed of grapes sourced from 32 "lieux-dits" in Verzenay, Verzy, Beaumont-sur-Vesle, Ay, Avize, Mesnil-sur-Oger, and Cramant. 31% of the wines are vinified in oak. No malolactic fermentation. The dosage is 7 g/L. Harvest from September 15th to October 1st, 2016.

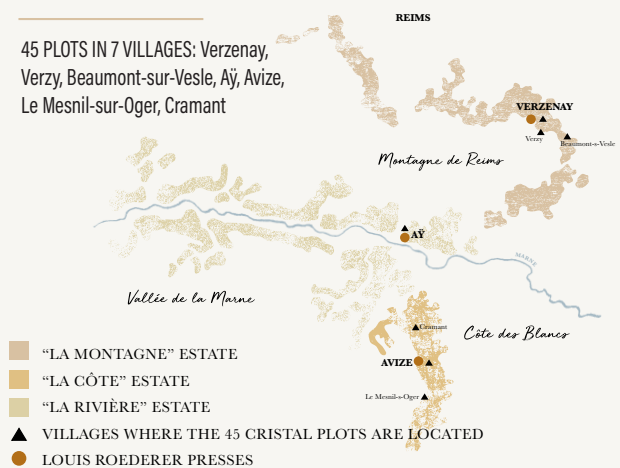
## TASTING NOTES

Bright, shiny yellow hue. Magnificent fine, slow-moving bubbles. The bouquet is intense, deep and precise, combining scents of white flowers (acacia), concentrated, roasted citrus (lemons) and ripe yellow fruit (peaches, mirabelle plums). After a few minutes, subtle iodised, powdery and roasted overtones emerge, the result of the autolysis of the yeasts during the "sur lattes" ageing process. On the palate, there is an immediate impression, soft and delicate, more accessible than ever! It is like a zabaglione with concentrated, juicy and ripe fruit, the hallmark of the great Pinot noirs from the heatwave in 2016 with their soft, caressing texture derived from the chalky soil in which they grow. The bubbles are tactile, perfectly integrated and almost salty. Wheat and oyster shell notes are the signature of the slow and late ripening great Chardonnays. The substance is there, powdery, grainy and deliciously chocolatey. We are very close to having the "ideal" balance, the wine is crisp, saline and iodised, with a long, chalky, crystalline finish that lingers and builds to a crescendo. The overall impression is one of refinement, sapidity and purity... like the infinite grace of an opera ballerina.

Cristal 2016 is pure, delicate and concentrated. It is the perfect, eloquent "Grand Cristal": 50% sun (ripe, juicy Pinot noirs) and 50% soil (chalky, saline Chardonnays). It is similar to the 2002, 2008 and 2012, but with an even longer, more precise and concentrated character.

## THE CRISTAL VINEYARDS

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



100  
POINTS  
JEB DUNNICK

The 2016 Champagne Cristal is chalky and pristine, with a crystalline nature and notes of white peach, fresh citrus blossoms, and bright salinity. Tasted for the first time last year, it captures a precise and focused energy that's unmatched. It boasts the energy and tension of 2002 and the precision of 2008. The wet-stone minerality of fresh chalk texture is profound, opening with medium body, showing pinpoint mousse, and sustaining a weightless energy through the long finish. This is not an obvious wine on opening, but it is by far one of my favorite wines of the year. It is going to require some patience, but it is worth stashing away and should have fantastic longevity. Drink 2027-2050.

98+  
POINTS  
The Wine Independent

The 2016 Cristal is a blend of 58% Pinot Noir and 42% Chardonnay with 7 grams per liter of dosage. No malo-lactic was performed here, and 31% of the base wines were aged in French oak. The nose begins with bright red berry notes of fresh raspberries and strawberries before opening out to a complex undercurrent of saffron, white chocolate, talc, baker's yeast, and emerging wafts of citron blossom and pear tart. The palate is very dry and spicy, not needing even a touch more sweetness thanks to the abundance of ripe berry and citrus flavors, delivering beautifully knit acidity and typically tiny, persistent bubbles. It finishes with notes of effervescent chalkiness and saffron flowers, leaving you reaching for another sip.

98  
POINTS  
WINE ENTHUSIAST

This iconic Champagne, first made in the 19th century for the Tsar of Russia, shows its typical stunning balance and poise between richness and concentration. It has a pure white fruit and honeysuckle aroma and tight, tangy fresh fruit flavors. Just ready to drink, the wine will age well, for at least 20 years. Organic.

97  
POINTS  
KARL LINGG

The 2016 Cristal is a taut, incisive rendition of this benchmark bottling, unwinding in the glass with youthfully reserved aromas of citrus oil, white flowers, wet stones and subtle hints of sweet, buttery pastry. Medium to full-bodied, chiseled and racy, it's almost as electric as the brilliant 2013, with serious concentration, a pure core of fruit, chalky structuring dry extract and a long, intensely mineral finish. Given its tightly wound profile, my advice is to forget it in the cellar for a few years and work on the more open, outgoing 2014 in the meantime.



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