

Louis Roederer Cristal Brut Vintage



Origin

Country	France
Wine Region	Champagne
Winery	Louis Roederer, Cristal

Technical Data

Grape Varieties	Pinot Noir and Chardonnay
Type	Sparkling white wine, Brut
Bottle Sizes Available	750 ml, 1.5 l, 3.0 l + with a luxury gift box, + gift box set
Closure	Natural cork

Vinification	Part of the juice from the two grape varieties ferments together for optimal integration of their characteristics - "infusion" technique. Part of the wine is vinified in oak. No malolactic fermentation. The final wine is prepared with the best embodiment of the vinting in mind, preserving the unique style of Roederer, Cristal.
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Ageing	7 years in the cellar and 1 year after disgorgement Dosage: 7 g/l
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Awards and certificates	98 points Wine Spectator 97 points James Suckling 96 points Jeb Dunnuck
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Description

In Brief	Cristal is Louis Roederer's flagship cuvee. It was created in 1876 and the grapes for it are harvested from seven Grand Crus from the Montagne de Reims, the Marne Valley and the Cote des Blancs. This exceptional vintage will remain in the heart of every connoisseur and collector. A wine with great cellaring potential.
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Tasting notes	Intense, bright and luminous golden hue. Dynamic effervescence with a continuous stream of fine bubbles. Intense, fragrant bouquet of great purity. Concentrated and candied citrus fruit mingle delicately with notes of grain and lightly roasted almonds. The lovely sensation of big ripe fruit is balanced and lifted by energetic fresh tangy overtones. Fruity palate with a silky texture, complemented by soft bubbles that are perfectly integrated and deliciously elegant. The purity and perfection of the ripe yellow fruit melt into the intense chalky freshness, typical of Cristal, that is both powdery and saline. Dense, juicy, concentrated and long on the mid-palate, thanks to the spicy and sappy structure resulting from partial ageing in large oak vats (foudres). The finish builds to a crescendo, revealing a rich grainy and velvety texture that is wrapped in a long, saline and superbly elegant finish.
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Food Pairing	Exceptional on its own and with food.
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Notes

