

# Cristal

## 2014



### 98 POINTS

#### Alison Napjus | Wine Spectator

June 2022

*This vivid Champagne shows up-front and linear definition, thanks to rapierlike acidity, with finely meshed flavours of ripe black cherry and mandarin orange fruit, raw almond, anise and cardamom spice as well as a touch of honeycomb, which all unfurl continues through to finish, with additional racy character provided by a streak of minerally saline and chalk, which gains momentum through midpalate and rings out on the well-cut, lasting finish. Pinot Noir and Chardonnay. Drink now through 2040. 9,181 cases imported.*

### 97 POINTS

#### Anthony Rose | The Real Review

March 2022

*Light yellow-gold in colour with a lively mousse of tiny bubbles. The aromas are fresh, alluring, with lightly smoky, hazelnutty notes and a suggestion of orange peel. As you taste, there's a salty lining to a satisfying core of deliciously ripe, citrus zesty fruit that's concentrated without being over-rich or heavy, but finely textured and etched with an incisive backbone of ripe, citrusy acidity whose continuing saline notes add length to a finely balanced, youthful, hedonistic Champagne of serious depth and vinosity. That's the thing about 2014 Cristal. It's both a crowd-pleaser in a major key and at the same time a wine whose subtle nuances will appeal equally to the connoisseur. With a good decade of life ahead of it, I would invest heavily; if only.*

### 96 POINTS

#### William Kelley | The Wine Advocate

February 2022

*The 2014 Cristal is a terrific effort that transcends the vintage. Bursting from the glass with expressive aromas of ripe citrus fruit, nectarine, white flowers, freshly baked bread and subtle hints of honeycomb, it's medium to full-bodied, vinous and fleshy, with an exuberant core of fruit that's girdled by racy acids, resulting in a wine that's simultaneously chiseled and demonstrative, meaning that early appeal doesn't come at the expense of the requisite tension for long-term cellaring. Concluding with a long, aromatic and intensely chalky finish, it is a brilliant Champagne that will offer a broad drinking window. This bottle was disgorged in June 2021 with seven grams per liter dosage.*

### 97 POINTS

#### James Suckling | jamesuckling.com

February 2022

*An enlightened expression from a season of extremes, this has intensity, ripeness and depth of fruit that is underpinned by chalk soil-derived structure and freshness. Complex nose with lemon and grapefruit aromas, as well as closed red apple, blood orange, light biscuit spices and toasted hazelnuts. Super fresh. The palate starts pithy and fleshy with pink grapefruit, blood orange, red apple, sliced strawberry and nectarine. Expansive and mouth-filling build that is driven by concentrated fruit, Then it tightens and turns to a more mineral edge, before smoothly honed phenolics finish it long. It is 60% pinot noir and 40% chardonnay, 32% oak fermentation in those same proportions, no chaptalization, no malolactic and a dosage of 7g per liter. From organically farmed grapes. Very complex, it strikes a natural balance and is very drinkable already, though will develop well for more than a decade in the cellar.*

### 96 POINTS

#### Jeb Dunnuck | jebdunnuck.com

February 2022

*The 2014 fits in nicely in recent vintages and has a style all its own, showing a fleshy, round, nicely concentrated style reminiscent of the 2012 yet not quite the precision of either the 2008 or 2013. Gorgeous and classic Cristal stone fruit, chalky minerality, white flowers, almond paste, and subtle toast emerge on the nose and it hits the palate with medium to full-bodied richness, a supple, almost creamy texture, terrific balance, and a great finish. It's surprisingly approachable yet I've no doubt it will evolve nicely given its mid-palate depth and overall balance. It's beautiful today and a terrific Cristal to enjoy over the coming two decades or so. It's unquestionably more approachable than either the 2013 or 2008, but not far off qualitatively.*

## 17.5+/20 POINTS

**Jancis Robinson | jancisrobinson.com**

January 2022

*Broad nose with floral notes on the nose and some strong citrus notes – lime? – on the palate with an incredibly tight texture that seems to be focused on a single point on the finish. This is surely a wine to wait for? Enormous tension but I think I'd prefer it to develop a bit more breadth ideally. Though there already is some sort of serious register on the finish. Dense and still extremely tense. This clearly has a great future ahead of it and I hope very much to encounter it in future.*

## 95 POINTS

**Simon Field MW | Decanter**

January 2022

*The rollercoaster growing season of 2014 is reflected to perfection by the innate tension here; ripe citric fruit and even a touch of exoticism (mango and fig) tempered by a fine shard of acidity and a lifted ethereal character, described paradoxically by chef de caves Jean-Baptiste Lecaillon as 'weightless density'. Purity, energy and power make for very happy bedfellows, courtesy the chalky terroir and its organic husbandry. The texture is silky, the bubbles joyfully integrated and the finish resourceful and precise, its salinity deferential to the deep-digging roots.*

## 98 POINTS

**Antonio Galloni | Vinous Media**

January 2022

*The 2014 Cristal is another in a long line of gorgeous wines from Roederer and long-time Chef de Caves Jean-Baptiste Lecaillon. A dazzling, vibrant Champagne, the 2014 impresses with a stunning combination of fruit density and linear energy that bring to mind a hypothetical blend of 2012 and 2008. At times, the bubbles feel totally wrapped up in waves of creamy, resonant fruit to the point the mousse is barely perceptible, especially with aeration. The flavors are bright and finely sculpted, leaning very much into the citrus, floral and mineral end of the spectrum. The blend is a classic: 60% Pinot Noir and 40% Chardonnay taken from 39 of the 45 parcels that comprise the Cristal estate. In most vintages, the Pinot components are roughly equally split between Verzy/Verzenay and Ay, but in 2014, Lecaillon favored Verzy and Verzenay, two north facing villages in the Montagne de Reims (where rain was less problematic) known for conferring saline energy and vibrancy. Rain was much more of an issue in the Vallée de la Marne. Consequently, some of the Pinots in Ay were diluted and did not make it into the blend. Chardonnays were sourced from historic plots in Avize, Mesnil and Cramant.*

## 99 POINTS

**Anne Krebühl MW | Falstaff**

January 2022

*An initially faint but distinct hint of freshly cut green but ripe apple, of lemon, with subtle florality, a mere touch of freesia, hints at more nuance to come. More time in the glass reveals a sense of still briny oyster shell. The palate is like a summer breeze, caressing the palate with finest, creamiest foam – and again that saltiness that is utterly seductive and appetising. There is immense vertical richness in that creamy but slender texture. Despite the generosity, the creaminess, there is nothing superfluous to obscure the wine's essential and clear-cut luminosity. This is a model of sleekness, understatement and depth, an utterly compelling combination of briskness and emollience. Irresistible now but guaranteed to evolve.*

## 97 POINTS

**Anthony Rose | The Real Review**

March 2022

*Light yellow-gold in colour with a lively mousse of tiny bubbles. The aromas are fresh, alluring, with lightly smoky, hazelnutty notes and a suggestion of orange peel. As you taste, there's a salty lining to a satisfying core of deliciously ripe, citrus zesty fruit that's concentrated without being over-rich or heavy, but finely textured and etched with an incisive backbone of ripe, citrusy acidity whose continuing saline notes add length to a finely balanced, youthful, hedonistic Champagne of serious depth and vinosity. That's the thing about 2014 Cristal. It's both a crowd-pleaser in a major key and at the same time a wine whose subtle nuances will appeal equally to the connoisseur. With a good decade of life ahead of it, I would invest heavily; if only.*