

LOUIS ROEDERER CRISTAL 2009

STYLE

A continental, sunny year with a real winter that was very cold and dry followed by a glorious sun-filled summer and almost no rain in August and September. All this meant traditional vine growth, excellent health and remarkable grape ripeness for the production of dense, fruity and delicious wines. 2009 is an obvious addition to the select group of brilliant and accomplished Champagne vintages with a light, sunny character.

ELABORATION

60% Pinot noir, 40% Chardonnay, 16% of the wine vinified in oak casks, no malolactic fermentation.

Cristal is a blend of Grands Crus from the Montagne de Reims, the Vallée de la Marne and the Côte des Blancs. The wine is aged for 6 years in the cellars and left for a minimum of 8 months after disgorging to attain the perfect maturity. The dosage is 8 g/l.

TASTING

A yellow-gold colour with mat and amber tints.

Persistent, brilliant, fine and lively bubbles.

A subtle bouquet, simultaneously discreet and concentrated. It releases notes of citrus compote and candied apricots and evokes the sweetness of honeysuckle.

When aerated, notes of vanilla-edged cocoa bean emerge, with toasted hazelnut, hints of liquorice and even a touch of cinnamon. The palate is structured, energetic and sculpted. An initial dense, ripe and silky sensation is amplified by the discovery of a chalky, cherry freshness, a powdered, almost mentholated brightness. The feeling is delicate and ethereal, a succession of delicious and colourful textures perfectly integrated within the lightness and finesse of the wine... an invitation on a journey of discovery. The bright personality of Cristal then appears, simultaneously pure and sharp, in a finish focused once again on chalk, energy and grain.

In this Cristal 2009 there is a genuine force of life, an invitation to pleasure, and at the same time great depth and crystalline purity.

