



CRISTAL 2015

VINTAGE

An extraordinary vintage which is also the year in which the Champagne region was recognised as a UNESCO World Heritage Site! 2015 followed the continental trend of that decade: a mild, wet winter and a hot, dry summer. The summer, hot and sunny, brought record-breaking temperatures and water stress. The second half of August brought some very welcome rain, giving the vines some much needed relief. Thanks to this fresh finish, the vines produced juicy, ripe and concentrated grapes. Our ambition for this vintage? To capture the concentration which is the hallmark of this spectacular vintage!

*Cristal 2015 has
a chalky temperament,
more "soil" than solar...
which is incredible
for such a sunny vintage.
Great ageing potential!*

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 flavours 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!



PRODUCTION

ORIGINS:

1/3 our "la Rivière" Estate
1/3 our "la Montagne" Estate
1/3 our "la Côte" Estate

MAIN CRUS:

Verzenay, Verzy, Beaumont-sur-Vesle,
Ay, Avize, Mesnil-sur-Oger, Cramant

GRAPE VARIETIES:

60% Pinot noir
40% Chardonnay

WINE IN OAK: 25%

MALOLACTIC FERMENTATION: 0%

DOSAGE: 7g/l

HARVEST:

From 7 to 20 September 2015