
Louis Roederer Cristal Brut 2007

Producer Information

Founded in 1776, and property of the same family since 1819, Champagne Louis Roederer is today one of the last major champagne houses to be an independent family affair. The annual production of its wines (Brut Premier, Carte Blanche, Brut Vintage, Rosé Vintage, Blanc de Blancs, Cristal, Cristal Rosé) represents just over three million bottles, distributed to 100 countries worldwide. In 1974, almost 200 years after the establishment of the Champagne house of Louis Roederer and 100 years after the creation of Cristal, Jean-Claude Rouzaud decided to create the Cristal Rosé cuvée. To achieve this, he selected old-vine Pinot Noir grapes using massal selection, which involves propagation from the vineyard's most successful plants.

Winemaking

58% Pinot Noir – 42% Chardonnay – 15% wines matured in wood (oak barrels) with weekly batonnage – no malolactic fermentation. Cristal is a blend of grand crus from the Reims mountain, the Marne Valley and Côte des Blancs. Matured for five years in cellars – 8 months' resting after disgorging. Dosage: 9.5g/l.

Vintage Information

2007 was a mostly warm year, characterised by unexpected and major weather events. A warm spring was followed by a cool summer. Drought had returned by the end of August. The end of the ripening process was excellent, and the harvests took place in ideal conditions.

Tasting Note

Golden hued with slightly orange-coloured and warm highlight, it has impeccable, fine, regular, and dynamic bubbles. Its classic bouquet is both elegant and discreet. The attack of juicy ripe fruits (Pear Williams) and slightly acid red fruits (redcurrants) combined with nuances of hot pastries and Tarte Tatin that have just been taken out of the oven. The wine is ready to reveal its many qualities and, after a few minutes in the glass, reveals notes of white chocolate and hazelnuts produced by the fermentation in wood of some of the wines from the 2007 harvest. This juxtaposition of aromas of ripe, acid, and sweet fruits with the more roasted notes resulting from ageing becomes more pronounced over time and produces a real impression of depth. The attack in the mouth is concentrated and continues with mature fruits. The wine is prolonged by smoky flavours, once again creating the impression of natural depth. The textures are silky, velvety, and almost luscious; they provide perfect overtones to the wine's freshness in a luscious and sensual ensemble. Powdery and salty nuances stimulate the edges of the tongue, adding a precise and energetic quality. And the final phase of the tasting is predominantly an impression of refinement and lightness.

Food Pairing

Perfect with white fish such as monk fish, and white meats.

Serving Suggestion

Serve at 12°C

Press

Vinous: 97+ Points

James Suckling: 96 Points

Region	AOC Champagne
Grape Varieties	58% Pinot Noir 42% Chardonnay
Closure	Natural Cork
Alcohol	12%
Residual Sugar	9.5 g/l


 MAISON FONDÉE EN 1776
LOUIS ROEDERER
 CHAMPAGNE



Maisons Marques et Domaines Limited

mmdltd.co.uk