LOUIS ROEDERER
CHAMPAGNE

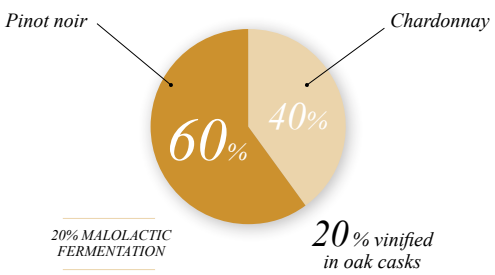
CRISTAL 2008

VINTAGE

The 2008 vintage was characterised by an unusually dry and cool summer and undoubtedly falls into the 'continental' vintage category: dense and powerful owing to its exceptional concentration. Nevertheless, the unusually cool temperatures over the summer made their mark on the vintage, giving it a remarkable intense and saline freshness.

Freshness and absolute purity

WINEMAKING



Cristal is Louis Roederer's flagship cuvée. It was created in 1876 and is composed of Grand Crus from the Montagne de Reims, the Marne Valley and the Côte des Blancs. Cristal 2008 was bottle-aged for 8 years before being left to rest for at least 8 months after disgorging in order to attain perfect maturity.
The dosage is 8 g/l.

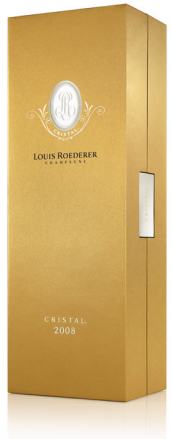
TASTING NOTES

Amber hue with green and orange tints.

Fine, even and lively sparkle.

Complex and intense bouquet disclosing candied citrus, yellow fruit, Williams pear, pollen and toasted almond. The delicately seductive bouquet shows intensity and well-honed precision.

The wine is powerful, full yet tight, on entry to the palate. The 2008 is undeniably well structured but in a particular way: the wine's almost saline concentration has not been created by the sun, but is derived from the dryness of the chalk soil in a particularly cool summer. The result is a smooth, almost liquorous, mouthfeel that coats the palate with a powerful yet soft texture. This gives way to an incredible finish, underpinned by freshness and an impression of absolute purity with a taut and very saline character.

The Cristal 2008 is deep, intense and masterful. It offers the quintessential reflection of its chalk soils which lend it is velvety texture and delicate tension.

This wine's energy has been tamed by an unusually long period of bottle ageing: Cristal 2008 was in fact aged for 10 years before its release on the market. A first!