Louis Roederer Cristal Brut 2009

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
Cristal is a blend of Grand Crus from the Montagne de Reims, the Marne Valley and the Côte des Blancs. The wine is aged for six years in the cellars and left for a minimum of eight months after disgorging to attain the perfect maturity.

Vintage Information
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.

Tasting Note
Yellow gold in colour with amber tints and persistent, fine and lively bubbles. Subtle on the nose with notes of citrus compote, candied apricots and honeysuckle. When aerated, notes of vanilla and cocoa bean emerge, with toasted hazelnut, hints of liquorice and even a touch of cinnamon.

The palate is structured and energetic with chalky, cherry freshness and an almost mentholated brightness. The Cristal 2009 is delicate and etherial, exceptionally focussed and full of energy.

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

Serving Suggestion
Serve at 12°C

Press
Antonio Gallon: 96+ Points

Rich, radiant and totally seductive, the 2009 Cristal possesses remarkable depth and striking purity. I have often felt that Cristal is released too young, but that is not at all the case with the 2009, a Champagne that is absolutely glorious today. The ripeness of the vintage comes through in spades in the wine's luxurious, enveloping personality. I remember tasting the vins clairs and the Cristal blend back in the spring of 2010. The finished wine is every bit as alluring as those early tastings suggested it would be. The 2009 is a superb Cristal in the making. The 2009 blend is 60% Pinot Noir and 40% Chardonnay. The percentage of wine aged in oak is 15%, which is down slightly from previous vintages.

Region	AOC Champagne
Grape Varieties	60% Pinot Noir
	40% Chardonnay
Closure	Cork
Alcohol	12%
Residual Sugar	8g/l