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C H A M P A G N E
CRISTAL 2007

HARVESTS

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.

ELABORATION

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 5 years in cellars – 8 months' resting after disgorging. Dosage: 9.5g/l.

STYLE

Cristal 2007 is a magnificent example of Cristal's 'discreet power': it is not so much an expression of the strength of the vintage, but rather the incredible finesse of the estate's limestone substratum and the concentration of the old vines that are selected for the creation of Cristal.

TASTING

It has a golden hue with slightly orange-coloured and warm highlights.

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.