



LOUIS ROEDERER
CHAMPAGNE

Reviews & Accolades

Cristal 2005

RAYMONDCHANWINEREVEIWS.CO.NZ

Raymond Chan, September 2012

19.5/20

55% Pinot Noir and 45% Chardonnay from 50 ha of the oldest vines from 7 grand cru sites dedicated to 'Cristal' production, 20% oak fermented with batonnage and no MLF, aged 6 years on lees and bottled with 8-10 g/L dosage. Pale straw-yellow colour, with a very fine and persistent bead. The bouquet is one of great finesse and delicacy allied to layers of richness. White and yellow florals build with refined bready autolysis, revealing hints of honey and toast, all beautifully harmonious and gently interwoven. Dry to taste, there is a firm core which exudes a restrained richness. The palate has extremely fine textures and a subtle lusciousness resulting in a near creaminess to the mouthfeel. Flavours of stonefruits, oak and toasty autolysis appear, and flow with the sweetness of fruit and dosage, the finish very long and sustained. A most refined Cristal with delicacy of richness and decadence. The balance and harmony will see it develop over the next 5-8+ years