CRISTAL LATE RELEASE 2008

PRODUCTION

ORIGINS
1/3 our "la Rivière" estate
1/3 our "la Montagne" estate
1/3 our "la Côte" estate

MAIN CRUS
Verzenay, Verzy, Beaumont-sur-Vesle
Ay, Avize, Mesnil-sur-Oger, Cramant

37 PLOTS

GRAPE VARIETIES
60% Pinot noir
40% Chardonnay

WINE AGED IN OAK FOUDRES
20%

MALOLACTIC FERMENTATION
19%

LATE RELEASE
AGEING *SUR LATTES:*
12 YEARS AND 9 MONTHS

DISGORGEMENT: 16/03/2022

DOSAGE: 8 G/L

VINTAGE

Shaped by a particularly dry yet cool summer, the 2008 vintage clearly falls into the category of dense and powerful 'continental' vintages, characterised by great concentration. However, the unusually cool summer temperatures left their mark on this vintage, giving it an incredibly intense and saline freshness.

Harvest from 15 September to 1 October 2008

2008 Cristal Late Release shows a delicious, poised and deeply hedonistic quality. It draws us deeper into the realm of Cristal as a wine of pure pleasure, profound and mouthwatering, yet still retaining all its finesse.

TASTING NOTES

Bright yellow hue with amber tints.
Fine, even and gently rising bubbles.

Powdery, chalky bouquet with ripe, fruity notes reminiscent of juicy candied lemon, along with hints of almond, harvested grain and lightly roasted cocoa beans. The aromas are fresh, well-honed and clean-cut. After aeration, one is almost surprised by the emergence of a floral and vegetal freshness intertwined with finely toasted hazelnuts.
On the palate, the freshness is incredible… for a 17-year-old wine! It has aged beautifully, gaining in thickness and richness, yet the saline substance and the drying freshness from the chalk soils preserve the great finesse of this Cristal 2008… It delivers a tactile sensation - almost like a liqueur rolling over the palate - powerful yet soft. The bubbles, too, have benefited from the long ageing, becoming softer and smoother, melting into the texture and enhancing the salinity to the point of creating "salt bubbles." The substance, now deeper than in the original disgorgement, creates a more composed, serene and mouthwatering quality, developing hints of white chocolate. The impression is one of great depth and seamless balance. The finish is prolonged by the saline quality, accompanied by some dry, noble bitters, followed by an unexpected retro-nasal impression of Havana cigar, cedar and undergrowth.
Cristal Late Release 2008 is impeccable - refined, precise and gossamer-like.

CRISTAL LATE RELEASE

"It is the choice of pleasure - an intoxicating feeling of fulfilment and surrender..."

JEAN-BAPTISTE LÉCAILLON,
Cellar Master

Cristal Late Release extends the story of the original Cristal, revealing a singular expression of time. Produced only in exceptional vintages and aged for many years sur lattes, it remains true to Cristal's signature chalky purity, tension and precision.

This prolonged ageing concentrates the wine's textures and aromas, draws out its freshness and endows this champagne with an added tactile dimension, whilst preserving the identity of the vintage and the characteristic brilliance of the original Cristal.

The result is an accomplished and composed Cristal for discerning connoisseurs, embodying the Cellar Master's mastery of time and quest for perfection.

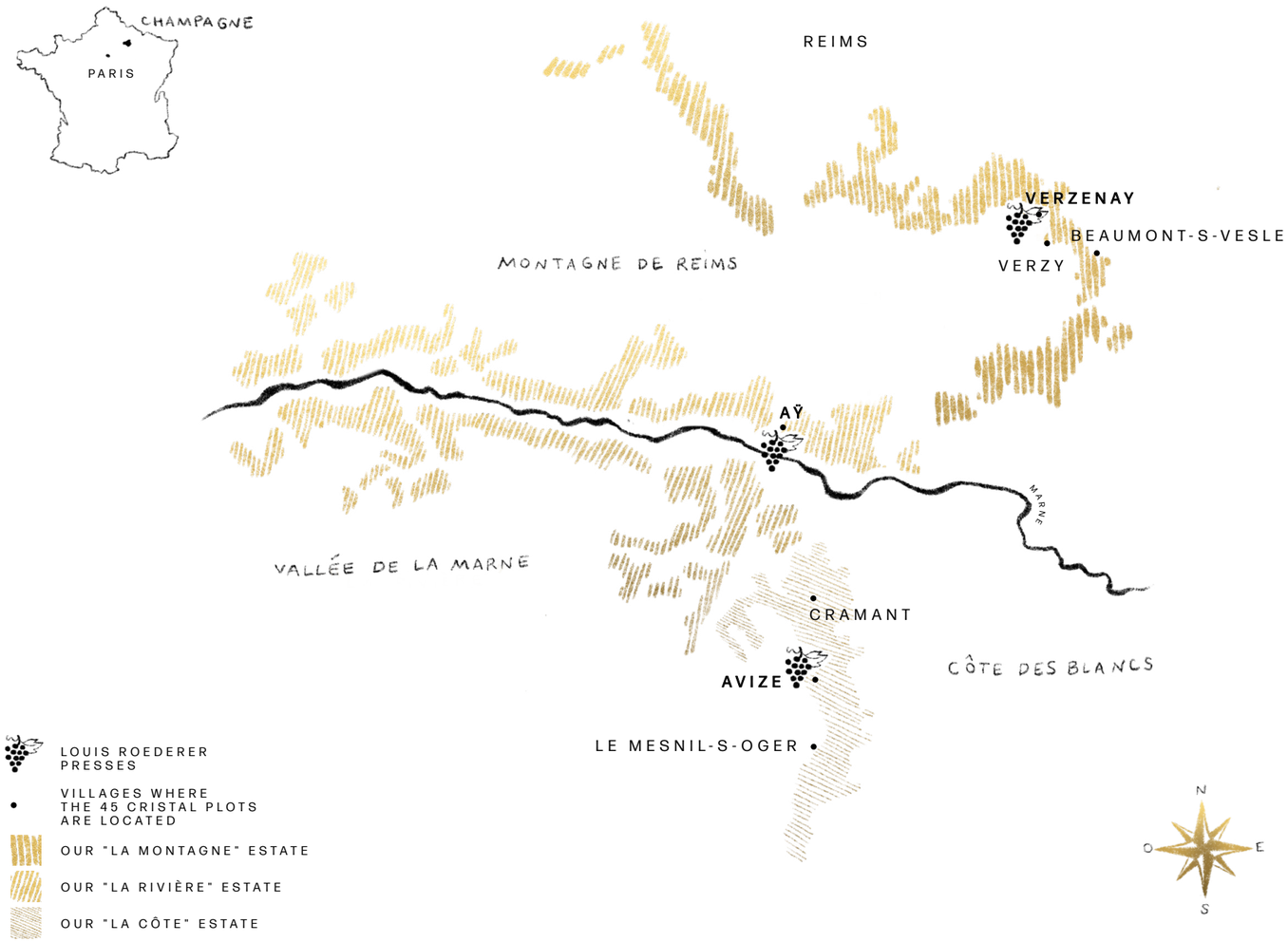
ORIGINS

Our "la Côte", "la Rivière", "la Montagne", estates

MAIN CRUS

Verzenay, Verzy, Beaumont-sur-Vesle, Aÿ, Avize, Mesnil-sur-Oger, Cramant

GRAPE VARIETIES

Pinot noir, Chardonnay

THE CRISTAL VINEYARDS