# CRISTAL ROSÉ LATE RELEASE 2008

## PRODUCTION

ORIGINS
1/2 our "la Rivière" estate
1/2 our "la Côte" estate

MAIN CRUS
Ay, Avize, Mesnil-sur-Oger

GRAPE VARIETIES
56% Pinot noir
44% Chardonnay

WINES VINIFIED IN OAK
17%

MALOLACTIC FERMENTATION
16%

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*

After nearly 13 years resting *sur lattes* and four years of post-disgorgement ageing, Cristal Rosé Late Release 2008 reveals a new expression of Cristal Rosé: alongside its chalky, precise and fragrant persistence emerges a deeper texture, combined with salinity, unlocking notes of umami.

## TASTING NOTES

*A magnificent, bright and delicate powder-pink hue. Gentle, steady stream of bubbles, with an almost creamy appearance.*

Penetrating bouquet that preserves the full intensity of its original aromas: a concentration of fresh citrus fruit (Sicilian blood orange) and lovely tart red berries (wild raspberry), lifted by floral nuances of honeysuckle. Together, they give an impression of energy, freshness, and an acidity that still holds further promise. Then come the delicate notes of chocolate and toasted hazelnuts, born of ageing, that are typical of Cristal Rosé.

On the palate, the bubbles are exquisite - delicate, tactile and saline. Prolonged ageing sur lattes over several years has given wine a juicier feel, balancing the tremendous chalky and saline freshness of the 2008 vintage. The wine has acquired more structure and body without sacrificing any of its precision or freshness. On the mid-palate, it reveals subtly smoky notes and an oily texture, revealing a truly gastronomic character. The finish is long, zesty and saline.

# CRISTAL ROSÉ LATE RELEASE

*"The chalky, precise and fragrant persistence is joined by a deeper texture, accompanied by salinity and giving rise to a delicious umami character."*

JEAN-BAPTISTE LÉCAILLON,
Cellar Master

Cristal Rosé Late Release reveals another nuance of Cristal Rosé, as though time had gently deepened the radiance of this infusion rosé. Always born of exceptional vintages and beautifully enhanced by extended ageing sur lattes in our cellars, this champagne is exquisitely shaped over time: its body grows juicier, its expression deeper, and its salinity shines through with renewed delicacy. To the chalky persistence so prized in Cristal Rosé is added a subtle hint of umami, like an extra breath imparted by time.

What emerges is a vibrant and highly refined champagne, offering a different interpretation of the light emanating from the chalk - broader, more enveloping, and already intimate.

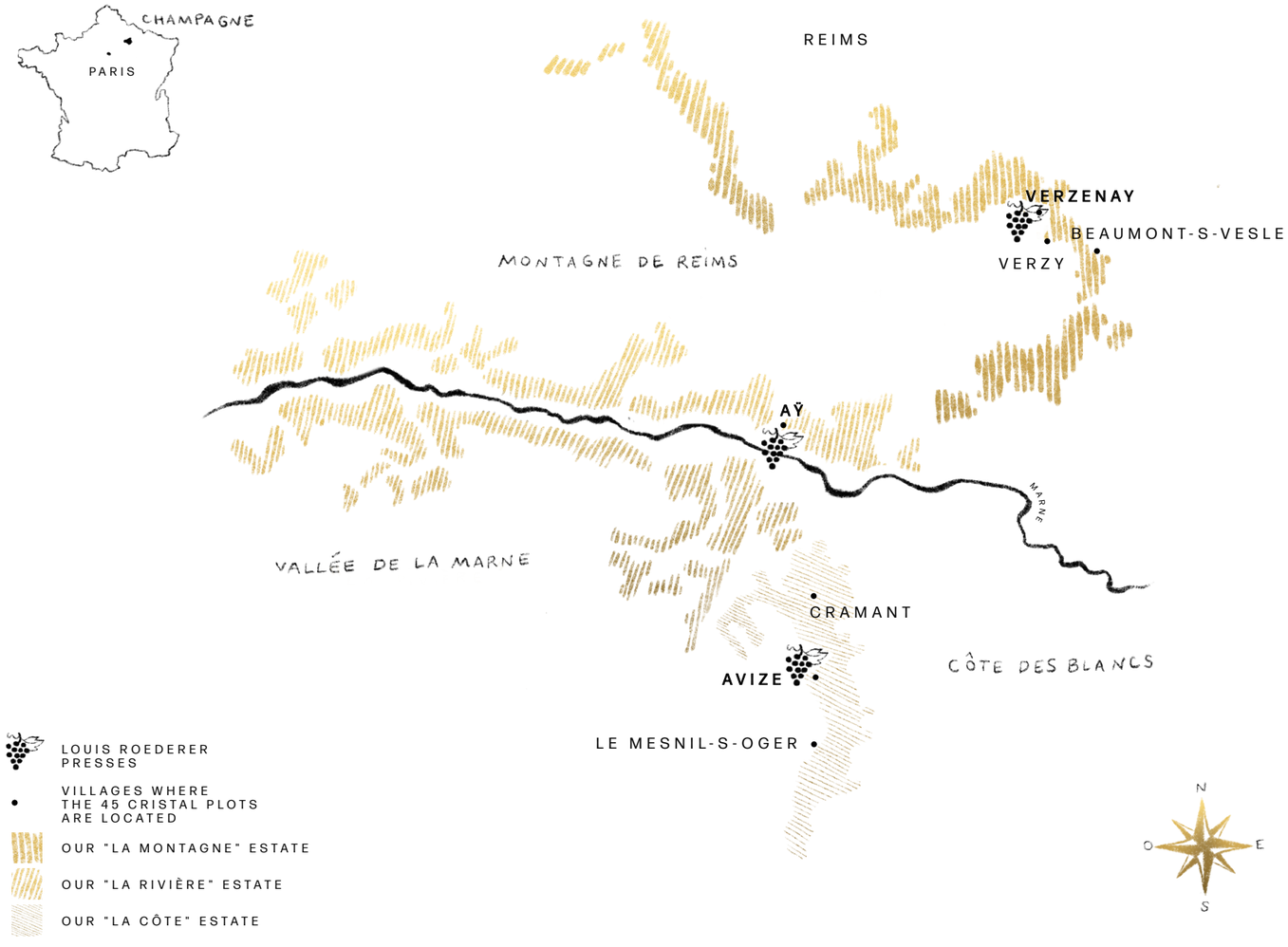
### ORIGINS

*Our "la Côte", "la Rivière" estates*

### MAIN CRUS

*Aÿ, Avize, Mesnil-sur-Oger*

### GRAPE VARIETIES

*Infused Pinot noir, complemented by Chardonnay*

## THE CRISTAL VINEYARDS