



LOUIS ROEDERER
CHAMPAGNE

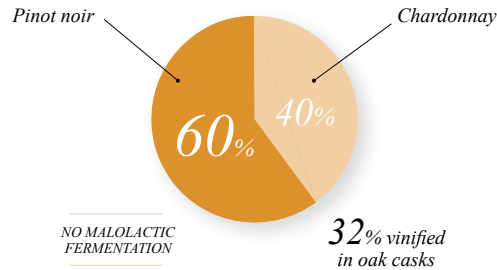
CRISTAL 2012

VINTAGE

2012 was one of the most challenging and complicated years ever experienced in Champagne. However, difficult conditions often lead to great things... The low yields, due to the unpredictable weather, combined with continental conditions towards the end of the season, gave us unusual levels of maturity, resulting in rich, full-bodied and structured wines worthy of the greatest vintages in Champagne.

*Powerful, elegant
and concentrated*

WINEMAKING



Cristal is the flagship cuvée from Louis Roederer. Created in 1876, it is composed of Grands Crus from the Montagne de Reims, the Vallée de la Marne and the Côte des Blancs. The dosage is 7.5 g/l.

TASTING NOTES

Golden yellow in colour with glistening gold tints.

Incredibly dynamic effervescence, so lively you can almost hear it!

Rich and complex aromas with notes of zesty and candied fruit (lemon) mingled with pollen (white flowers), roasted hazelnut and Madagascar vanilla. After aeration, the bouquet develops rich notes of fresh pastries and smoky notes from bottle ageing.

A delicious, concentrated and chalky palate. It shows incredible tension and perfectly honed aromatic precision. The attack is powerful, distinctive and concentrated and reveals a silky, mouth-coating texture, characteristic of the ripe Pinot noirs from the 2012 vintage.



A deep and vinous wine, bright and noble, a true Cristal. It is balanced by a chalky freshness that cuts through and stretches the wine giving it with a slender fuselage and great finesse.

The finish is long and remarkably concentrated.