



CRISTAL BRUT VINTAGE 1999



BLENDING: 55% Pinot Noir and 45% Chardonnay

Cristal is produced only in the finest vintage years from crus guaranteed to originate from the Louis Roederer vineyard. The wine is left to mature on yeast for an average period of five years and spends a minimum period of six months in the cellar after disgorgement.

DOSAGE: 10 grams per litre.

The "liqueurs de dosage" are prepared with the greatest of care from a selected blend of 8 to 10 of the very best crus from the Louis Roederer vineyard and then left to age in oak.

TASTING NOTES:

Appearance: yellow with burnished gold reflections. Particularly fine and consistent mousse.

Nose: Opens with the youthful intensity of white flowers, citrus and red berries, followed by warmer whiffs of toast, chocolate and wood.

Palate: Impressive palate shows a mixture of ripe lush fruits (vine peaches) and toasty aromas plus dense, fleshy structure. Silky, massive texture on the mid-palate culminates in glorious finish.

A powerful Cristal, with all the splendid maturity of the 1999 vintage.

AS A COMPLEMENT TO FOOD:

The strength and finesse of Cristal are perfectly suited to delicate foods. It is a flattering accompaniment to caviar, fish and shellfish such as scallops, John Dory, lobster and crayfish.

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