

CRISTAL 2002

HARVESTING:

An extraordinary year that brought together all the factors that make for a great Champagne year : constantly warm temperatures without excessive heat or sun preceded by a markedly mild winter; a reduction in rainfall (about 20%) during the growth cycle; cool nights and a cold dry north-easterly wind from August to September. These exceptionally favourable conditions combined meant that the grapes matured perfectly and their flavours were nicely concentrated. Harvesting started 12 September for the Chardonnays with an average sugar concentration superior to 11% natural alcohol.

PRODUCTION:

In 1876, Tsar Alexander II was already a great fan of Louis Roederer's champagne and he asked Louis Roederer to «go one step further» and produce, for his own personal consumption, a unique wine in quality and bottle. Louis Roederer offered to create an exceptional white crystal bottle to house the best selection from the 7 finest vineyards of his estate. This wine was only produced in the “great” years when the ripeness of the Chardonnay and Pinot noir enabled a subtle, precise balance. The wine is the region's most prestigious.

STYLE:

Precise, silky, balanced, and harmonious with a powerful, rich body, great purity and an incredible ability to age.

ELABORATION:

55% Pinot noir - 45% Chardonnay - 20% of wines matured in oak casks with weekly batonnage – No malolactic fermentation. Cristal is produced using harvests from the finest vineyards of Montagne de Reims, the Vallée de la Marne and the Côte des Blancs. The wines undergo an average of 5 years maturation in cellars and rest 8 months after disgorgement to perfect its maturity. Dosage of between 8 and 10 g/l is adapted to each vintage.

TASTING NOTES:

«An intense delicate wine that reveals a precise, pure combination of sugared flowers, cocoas, finely toasted hazelnuts, and candied citrus fruits. The texture is infinitely silky, concentrated and flavoursome with an explosion of ripe fruit, red fruit, white chocolate, caramel and viennoiserie typical of Cristal. It is a powerful and elegant wine with a crescendo of sensations that attains a true harmony of flavours and perfect integration. The end is fresh with a fine bitterness which almost lends the wine “crispness”.” Jean-Baptiste Lécaillon

THE PERFECT ACCOMPANIMENT:

Scallops, caviar with citrus
Half-smoked salmon
Chardonnay lobster and rhubarb
Spider crab and fennel
Oysters with a champagne zabaglione
Oyster tartare chipolatas with chives
Marinated raw fish

Didier Elena, 2-star Michelin chef, Phillipe Jamesse, head sommelier at the Château Les Crayères

