

Champagne Louis Roederer `Cristal` 2002



Producer

Louis Roederer is one of the largest independent Champagne Houses, owned by the same family since 1776. The house owns some 200 hectares of vineyards, all of which are Grand Cru or Premier Cru. 70% of the wine from Brut Premier comes from a base vintage (currently 2010) and the other 30% comes from Roederer's reserve. The wines are matured for three years in the cellar on its lees and is then rested for six months after disgorgement. It has a dosage of between 10 and 11g/l which is adapted to each vintage.

Tasting Notes

The luxury cuvee `Cristal` was created at the request of Tsar Alexander II in 1876, presented in the clear crystal glass bottle. This is a vintage champagne of sublime elegance blended from 45% Chardonnay and 55% Pinot Noir. Only produced in great years. The palate is sensual and fleshy with fine mineral notes underlying a delicate and finely balanced fruit. It has been aged on its lees for six years evolving a generous creamy palate with remarkable balance and finesse. A truly remarkable champagne!

Food

Suited to elegant and delicate foods. Great with Caviar, Scallops, Lobster and Crayfish. Also just sublime as an elegant aperitif.

Technical Information

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| Country | France | Dry/Sweet Style | Bone dry |
| Grape(s) | Pinot Noir (55%) Chardonnay (45%) | Alcohol Content | 12% |
| Type | Sparkling | Closure Style | Cork |
| Style | Fizz | Organic/Biodynamic | Biodynamic |
| Oaked Style | Unoaked | Allergens | Milk: No Egg: No |
| Body Style | Full bodied | Vegetarian/Vegan | Vegetarian: Yes Vegan: Yes |
| Sustainable | Yes-certified sustainable | | |



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk