



Wijnfiche

## **Louis Roederer – Cristal – Brut – in giftbox | Champagne France (CHAMPAGNE) – 2014**

### **Domain**

#### **Louis Roederer**

The Roederer champagne house was founded in 1776, and more than two centuries later it is still an independent family business. Louis Roederer inherited the champagne house from his uncle Nicolas Schreider in 1833 and decided to give the domain his name. Under his leadership, the house grew enormously. As early as the 19th century, this house sold 2.5 million bottles of champagne a year, mainly to the Russian nobility. Today, the domain is managed by Frédéric Rouzaud. The quality of a great champagne depends to a great extent on the quality of the grapes used. Louis Roederer has the advantage that three quarters of the grapes used can be harvested from estates that have been in family hands for some time. Roederer's own vineyard in France covers 240 hectares.

Since 2000, the focus here has been on Biodynamics. A total of 10 Hectares of vineyard is dedicated to their biodynamic project.

### **Vinification**

The grapes come from 3 different parcels that are proportionally represented in the 2014 Cristal: la Rivière, la Montagne and la Côte. The wine does not undergo malolactic fermentation and is for 32% vinified in wooden barrels. Dosage = 7 g/L.

### **Taste**

Intense, bright and luminous golden hue. Dynamic effervescence with a continuous stream of fine bubbles. Intense, fragrant bouquet of great purity. Concentrated and candied citrus fruit mingle delicately with notes of grain and lightly roasted almonds. The lovely sensation of big ripe fruit is balanced and lifted by energetic fresh tangy overtones. Fruity palate with a silky texture, complemented by soft bubbles that are perfectly integrated and deliciously elegant. The purity and perfection of the ripe yellow fruit melt into the intense chalky freshness, typical of Cristal, that is both powdery and saline. Dense, juicy, concentrated and long on the mid-palate, thanks to the spicy and sappy structure resulting from partial ageing in large oak vats (foudres). The finish builds to a crescendo, revealing a rich grainy and velvety texture that is wrapped in a long, saline and superbly elegant finish.

### **Food pairing**

Oysters | Wine to enjoy on its own | Fish - salmon | Scallops | Foie gras

## General information

Type: Sparkling wine

Grape varieties: Pinot Noir (60%), Chardonnay (40%)

Storage (years): > 10

Serving temperature: 10 °C

Taste profile: Complex dry

