



LOUIS ROEDERER
CHAMPAGNE

CRISTAL 2013

VINTAGE

2013 was characterised by a particularly late growing cycle. A seemingly endless winter was followed by a very cool, late spring. We had to wait until the start of July for flowering to begin - something we hadn't seen in Champagne for quite some time! Fortunately, summer was glorious with plenty of sunshine, record high temperatures and very low rainfall, ideal for the ripening of the Pinot noirs and Chardonnays. The temperatures were cool for the October harvest and the resulting wines are elegant and fresh - the signs of a «classic» vintage.

WINEMAKING

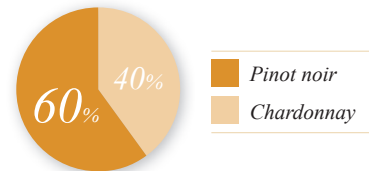
Crus: 45 exceptional lieux-dits

Terroir:

1/3 vineyard of «La Rivière» (i.e la Vallée de la Marne)

1/3 vineyard of «La Montagne» (i.e la Montagne de Reims)

1/3 vineyard of «La Côte» (i.e la Côte des Blancs)



Wines vinified in oak: 32%

Malolactic fermentation: 0%

Dosage: 8g/l



*Classic, chalky
and powerful*

TASTING NOTES

A golden hue with soft, glowing highlights.

Fine, steady, gentle bubbles.

Powerful and complex on the palate, revealing a mixture of yellow fruit (mirabelle plum), juicy, ripe fruits (nectarine), citrus peel (candied orange) and finely-roasted nuts (hazelnut). The nose is simultaneously powdery and sweet, with elegant, chalky notes.

Gentle, tactile and full-bodied on the palate. The bubbles create a gentle, vibrating sensation, then the wine becomes soft, dense and juicy. But it is the chalky freshness that quickly sets the tone: the sweetness becomes energetic and intense, giving the wine an elegant yet powerful texture. Fine, textured tannins reveal a poised and vinous dimension to the wine. The finish is savoury and saline.

Cristal 2013 is
a great classic in which
maturity and freshness
are harmoniously interwoven
ensuring potential
for long ageing.