Champagne Louis Roederer

Cristal Brut

2016

Champagne, France



Technical Information

Style: Sparkling, White

Varietal(s): 60% Chardonnay, 40% Pinot Noir

ABV (%): 12.5

pH: 2.96

Residual Sugar (g/L): 7.00

Total Acidity(g/L): 5.40

Volatile Acidity(g/L): 0.14

Other Information

Dietary:
Suitable for Vegetarian: Yes
Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:
Organic: No
Biodynamic: No
Sustainable certification: Yes

Vineyard & Viticulture Practice

Cristal Brut 2016 is sourced from 32 vineyard plots across Verzenay, Verzy, Beaumont-sur-Vesle, Aÿ, Avize, Mesnil-sur-Oger and Cramant. The blend is 58% Pinot Noir and 42% Chardonnay, combining ripe, structured Pinot Noir with chalky, saline Chardonnay. These grands terroirs bring the balance of sun and soil that defines Cristal: ripe, juicy fruit from Pinot Noir and crystalline freshness from Chardonnay grown on chalk-rich sites.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3114080701652

Bottle Weight (g): 1700

Bottle Dimension (mm): H300, Dia88

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 11000

Case Dimension (mm): L405 x W255 x H175

Vintage Notes

The 2016 vintage was defined by marked weather variation. Spring was cool, wet and relatively late, while summer was warm and dry, with a heatwave in late August. Dry, sunny conditions during harvest proved highly beneficial to ripening. Pinot Noir developed intense fruit and silky texture, while Chardonnay remained chiselled and saline. Harvest took place from 15 September to 1 October 2016.

Vinification

Cristal 2016 is composed of 58% Pinot Noir and 42% Chardonnay. A total of 31% of the wines are vinified in oak, with no malolactic fermentation, preserving freshness, precision and chalk-driven tension. The dosage is 7g/l. Cristal is aged for six years in Louis Roederer's cellars and rested for a further eight months after disgorgement, developing depth, integration and fine autolytic complexity.

Tasting Notes

Bright, shiny yellow in hue with fine, slow-moving bubbles. The nose is intense and precise, with acacia, roasted lemon, peach and mirabelle plum, followed by iodine, powdery and roasted notes. The palate is soft, concentrated and refined, showing ripe Pinot Noir fruit, chalky texture and tactile, almost salty bubbles. Wheat and oyster shell notes add depth. The finish is long, saline, crystalline and remarkably pure.

Food Pairing

Pair with caviar, oysters, turbot, lobster, roast chicken, scallops, white truffle, Comté, delicate mushroom dishes or fine seafood tasting menus.