



## Champagne Louis Roederer Cristal 2014

Louis Roederer

<b>Type</b>	Sparkling wine
<b>Origin</b>	Frankreich, Champagne
<b>Producer</b>	Louis Roederer Champagne
<b>Expansion</b>	72 months of bottle fermentation and 8 months of Dégorgemet in the bottle.
<b>Contents</b>	75 cl
<b>Vintage</b>	2014
<b>Enjoyment phase</b>	up to 15 years
<b>Serving temperature</b>	8- 10° C
<b>Alcohol content</b>	12 %
<b>Grape varieties</b>	Chardonnay 40 %, Pinot Nero / Pinot Noir / Blauburgunder 60 %
<b>Article no</b>	43312114

### Comments

The most famous wine of the house was created in 1876 for the high taste demands of Tsar Alexander II. He had a special fondness for the wines of Louis Roederer and commissioned the best cuvée to be reserved for him every year from then on. Emphasising its uniqueness, this outstanding champagne is filled into a flat-bottomed crystal bottle. From now on, it bears the name of this noble glass, which shows off its transparency and luminescence to their best advantage. Cristal is produced only in those "great years" when the Chardonnay (about 40%) and the Pinot noir (about 60%) reach their perfect maturity. It is then aged for 6 years in the cellar and rests for a further 8 months after dégorgement.

### Pairing

Small appetizers, combined with baguette, olive spread, beetroot, horseradish, cashew nut cream, cheese, for example (goat) Gouda or walnut Brie, smoked ham, olives, vegetables, trail mix and grapes also go well with champagne. Crackers with cream cheese and caviar or salmon slices are also perfect for appetizers

## Tasting notes

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The Cristal impresses with its balance - pure and with a long finish unmatched by other wines. Various fruit aromas with a pronounced minerality merge in the silky texture, from which nuances of white fruits and citrus fruits emerge. An aging wine that can be stored for more than twenty years without losing any of its freshness and character.