



Champagne Louis Roederer Cristal 2015

Louis Roederer

Type	Sparkling wine
Origin	Frankreich, Champagne
Producer	Louis Roederer Champagne
Expansion	72 months of bottle fermentation and 8 months of Dégorgemet in the bottle.
Contents	75 cl
Vintage	2015
Enjoyment phase	up to 20 years
Serving temperature	8- 10° C
Alcohol content	12 %
Grape varieties	Chardonnay 40 %, Pinot Nero / Pinot Noir / Blauburgunder 60 %
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Comments

The house's most famous wine was created in 1876 to meet the high taste standards of Tsar Alexander II. He had a particular preference for Louis Roederer's wines and was commissioned to reserve the best cuvée for him every year from then on. Emphasizing its uniqueness, this outstanding champagne is poured into a flat-bottomed crystal bottle. From now on it bears the name of this noble glass, which highlights its transparency and glow in the most beautiful way. Cristal is only produced in those "big years" when the Chardonnay (about 40%) and the Pinot noir (about 60%) reach their perfect ripeness. It is then stored in the cellar for 6 years and rests for another 8 months after disgorgement.

Pairing

Small appetizers, combined with baguette, olive spread, beetroot horseradish, cashew nut cream, cheese such as (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

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