HOUSE OF TOWNEND

Louis Roederer Cristal 2018

Price	£232.00
Code	ROED145

Critical reaction to Cristal 2018 has been exceptional. Louis Roederer are masters of the Champagne art and with the release of the 2018 vintage in 2026 it marks the 250th anniversary of Louis Roederer and the 150th anniversary of Cristal itself, which was first created in 1876 for Tsar Alexander II of Russia. Furthermore this is the final iteration of the Vintage Brut cuvee as we know it. When they release the 2019 vintage next year, it will be as a new Blanc de Noirs, rather than the traditional blend of Chardonnay and Pinot Noir, to complement the Blanc de Blancs in their reshaped portfolio.



Tasting Notes:

Bright colour with amber-yellow highlights. A steady stream of slow-moving, fine bubbles. An intense, concentrated bouquet of fresh yellow fruit (nectarine), citrus (citron) and floral notes (pollen, orange blossom), interwoven with subtle smoky notes and hints of vanilla. The Chardonnay takes the lead, exuding a chalky freshness and a confident energy. Soft hints of cedar and menthol, bergamot and white chocolate also add to the sensation of freshness. On the palate, it is the Pinot that takes the lead – concentrated and wonderfully enveloping, with a viscosity balanced by a fine-grained tannic structure. The bubbles are perfectly incorporated into the wine's juicy, enveloping body. The white soils show through on the mid-palate, bringing a saline note (oyster shells) that creates a delicious umami character and a mouthwatering finish.

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Specification	
ABV	12.5%
Size	75cl
Drinking Window	Drink now through to 2035
Country	France
Region	Champagne
Area	Reims
Type	Champagne
Grape Mix	57% Pinot Noir, 43% Chardonnay
Genres	Fine Wine, Organic, Vegetarian
Vintage	2018
Style	Brut
Body	Rich, full flavoured and toasty
Producer	Louis Roederer
Producer Overview	Louis Roederer Champagne, famous for Cristal Champagne, is a Champagne house of exceptional quality, aristocratic elegance and distinct style. When he inherited the Champagne House in 1833, the aesthete and entrepreneur Louis Roederer took a visionary approach to enriching his vines, aiming to master every stage of the wine's creation. He forged the wine's unique style, character, and taste. In the mid-nineteenth century, Louis Roederer acquired some of Champagne's grand cru vineyards—an approach that contrasted sharply with contemporary practices. While other Houses bought their grapes, Louis Roederer nurtured his vineyards, familiarized himself with the specific characteristics of each parcel, and methodically acquired the finest land. **Read more online**
Closure Type	Cork
Press Comments	The 2018 Cristal opens a new chapter for Roederer.?The Cristal estate is composed of 45 parcels. In better vintages, most of the 45 parcels are used for the blend. The 2018 vintage brought with it elevated ripeness and generally low acids. Longtime Chef de Caves Jean-Baptiste Lécaillon was forced to cast his gaze wider, to look for parcels that offered a touch of freshness. Lécaillon expanded his palette to 57 parcels. The result is a Cristal unlike any other I have tasted. Orchard fruit, dried flowers, spice, chalk and herbs are some of the many notes that take shape in the glass. Floral and savory overtones are quite distinctive. **Read more online**