



LOUIS ROEDERER CRISTAL

PRODUIT

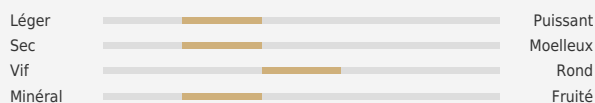
Presentation

An absolute symbol of elegance and purity, the **Champagne Louis Roederer Cristal 2016** embodies the excellence of a great vintage in the service of an exceptional terroir. Produced exclusively from the House's finest biodynamically cultivated crus, this vintage harmoniously blends Pinot Noir (mostly) and Chardonnay, for a perfect balance between intensity, finesse, and energy. The year 2016, marked by a complex start to the season but a brilliant end to the summer, allowed for a slow and complete maturation of the grapes, giving this Cristal a remarkable aromatic richness, without ever denying its characteristic tension. A true terroir wine, Cristal 2016 is a finely crafted work, designed for aging as much as for immediate emotion.

Tasting Notes

To the eye, Cristal 2016 reveals a pale gold color with luminous reflections, shot through with an ultra-fine and persistent effervescence. The nose is extremely precise: delicate aromas of white flowers, fresh citrus, hazelnut, and brioche blend with a chalky minerality, typical of the limestone soils of the Montagne de Reims. On the palate, the attack is pure, straightforward, almost ethereal, with a silky texture that gradually reveals remarkable depth. Notes of white fruit, almond, candied zest, and flint blossom into a long, saline, and vibrant finish. Cristal 2016 is a haute couture champagne, ideal for enjoying on its own or pairing with fine, refined, and subtly salty cuisine.

PROFIL GUSTATIF



NOTATIONS

The World's Most Admired

IDENTITÉ

Région viticole / Pays	Champagne / France
Type de vin	Blanc
Volume	0,75L
Degré d'alcool	12,5%
Potentiel de garde	20 ans +
Cépages	Chardonnay, Pinot Noir



Champagne Brand : N°1