



LOUIS ROEDERER CRISTAL

PRODUIT

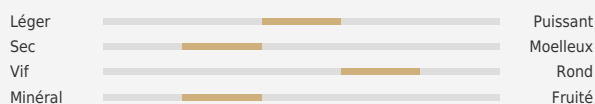
Presentation

The **Champagne Louis Roederer Cristal 2012** embodies the grace and power of a great vintage, where the excellence of the terroir and the genius of the winemaking come together. Coming from the House's best Grand Cru-classified plots, this Cristal is the fruit of a contrasting year, marked by extreme but salutary climatic conditions, which produced grapes of rare concentration. The perfectly mastered blend (approximately 60% Pinot Noir, 40% Chardonnay) offers a masterful balance between aromatic intensity, mineral tension, and enveloping texture. This vintage, already considered a future classic, seduces as much by its immediate accessibility as by its immense aging potential.

Tasting Notes

Cristal 2012 reveals a brilliant golden color with luminous reflections, enlivened by fine, regular bubbles. The nose is rich and complex, with aromas of ripe white fruits, toasted hazelnut, candied citrus, acacia honey, and a signature chalky touch. On the palate, the body is ample, generous, almost creamy, but always balanced by a very precise acidity and mineral structure. There is a fruity intensity enveloped by nuances of brioche, toast, and saline. The finish is long, energetic, and remarkably elegant. Cristal 2012 is a distinguished champagne, perfect for special occasions, refined dishes or simply to experience a moment of pure emotion.

PROFIL GUSTATIF



NOTATIONS

The World's Most Admired
Champagne Brand : N°1

IDENTITÉ

Région viticole / Pays	Champagne / France
Type de vin	Blanc
Volume	1,5L
Degré d'alcool	12,5%
Potentiel de garde	20 ans +
Cépages	Chardonnay, Pinot Noir

