



LOUIS ROEDERER  
CHAMPAGNE

## Reviews & Accolades

### **CRISTAL 2006**

#### THE CHAMPAGNE & SPARKLING WINE WORLD CHAMPIONSHIPS

July 2016

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Gold Medal

#### THE CHAMPAGNE GUIDE

Tyson Stelzer, 2016 - 2017

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96 Points

The secret of Cristal is that it's built to age, and its reductive style screams out for some years of post-disgorgement to truly blossom. For its price and reputation, Cristal is a relatively early release in the world of prestige cuvées, though Lécaillon points out that 30 years ago it enjoyed only three years on lees, when he joined the company 20 years ago it only had four, and now it has six or seven. 2006 Cristal is the finest since 2002, and this generous and warm season is already in a happy place a year after release, though it's only going to elevate over the next decade. Lécaillon has achieved restraint and subtlety even in this vintage, thanks to a stringent selection regime of the most 'elegant, lean, pure and precise' parcels for Cristal. It takes some time in the glass for its personality of citrus zest crunch, stone fruit succulence and red cherry vivacity to rise, underlined by the subtle roast nut and biscuit characters of barrel fermentation, and the honey nougat, preserved citrus and glacé nectarine influence of bottle age. Struck flint and fennel add to the multidimensional complexity, hallmarks of Cristal's reductive style. The 2006 is a vintage of body and fullness, carrying with even line and grand persistence, enlivened by impeccably focused malic acidity. An undercurrent of soft, fine mouth-filling chalk minerality is profound and captivating. 60% pinot noir from Verzenay, Veryzy, Beaumont-sur-Vesle, Aÿ and Mareul-sur-Aÿ; 40% chardonnay from Avize, Le Mesnil-sur-Oger and Cramant; a pool of 50 hectares of vines more than 30 years of age on the most chalky mid-slopes, yielding 50% less than the appellation; 60% biodynamic vineyards, with a goal of 100% by 2020; 20% matured in oak barrels with weekly bâtonnage; no malolactic fermentation; matured 7 years on lees; 9g/L dosage.

#### WINE SPECTATOR

November 2013

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95 Points

This elegant version shows beautiful texture and a sense of finesse despite the underlying power of vibrant acidity and smoky minerality. The palate offers a finely layered mesh of blackberry, poached pear, almond pastry, lemon zest and pickled ginger flavors. Drink now through 2028.

#### WINE ENTHUSIAST

Roger Voss, December 2013

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95 points

Although it is still young, this vintage of Cristal promises great things. There's an impressive balance between ripe fruit and crisp acidity, rich and food friendly, but also a fine apéritif. Apricot and grapefruit flavors are round and rich, but with considerable minerality as well. This is a beautiful wine that can improve with age, at least through 2030.