

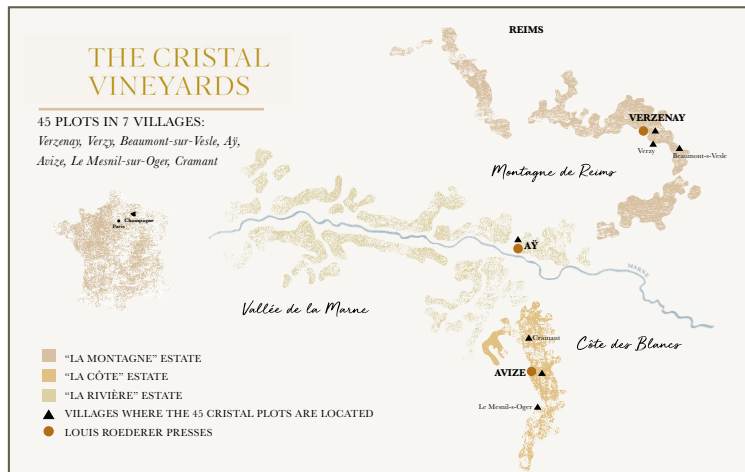


“Steeped in history and recognized as one of Champagne’s most celebrated bottlings, Cristal reiterates its modern place in the world of fine wine with its most highly rated version ever from Wine Spectator. It’s a triumph from the challenging 2014 vintage.” - Alison Napjus | Wine Spectator



## CRISTAL 2014

The 45 plots that make up Domaine Cristal are cultivated using organic and biodynamic practices all year round in a quest for permanence yet evolution. These 45 outstanding lieux-dits are spread across 198 acres of vineyards that have been carefully and patiently built up by the successive generations at Louis Roederer since 1845. They are worked using a bespoke and traditional winegrowing approach that respects the living environment, using eco-friendly practices that include massal selection, gentle pruning, the use of biodynamic composts and allowing the land to lie fallow for long periods.



Of Domaine Cristal's 45 historical vineyard plots, only 39 were selected to go into the final blend this year, those in which the grapes reflected the true identity of this unique wine: purity of fruit, remarkable finesse and elegant length. The vineyards are planted with 60% Pinot noir and 40% Chardonnay which also forms the exact composition of the wine's blend.

### TASTING NOTES

Concentrated and candied citrus fruit mingle delicately with notes of grain and lightly roasted almonds. Fruity palate with a silky texture, complemented by soft bubbles that are perfectly integrated and deliciously elegant. The purity and perfection of the ripe yellow fruit melt into the intense chalky freshness, typical of Cristal, that is both powdery and saline. Dense, juicy, concentrated and long on the mid-palate, thanks to the spicy and sappy structure resulting from partial ageing in large oak vats. The finish builds to a crescendo, revealing a rich grainy and velvety texture that is wrapped in a long, saline and superbly elegant finish.

### HARVEST NOTES

A "weather waltz", and one with clear, sharp contrasts! The spring was sunny and dry and ended with a heatwave in June; summer was autumnal, cool and rainy; September was hot, sunny and very dry... weather we would usually associate with the month of August. The 'key' to the vintage lay in the soils as well as in the work carried out by the winegrowers. The good drainage properties of the chalk on the lower-middle part of the hillside helped us greatly by allowing the excess water from the summer to drain away which limited any excess vigor in the vines. These factors were complemented by our increasingly eco-friendly viticultural practices which allow us to take our quest for grapes of perfect balance and maturity even further.

**VARIETALS**  
60% PINOT NOIR  
40% CHARDONNAY

**OAK**  
32% OF WINES  
VINIFIED IN OAK

**DOSAGE**  
7 G/L

**98**  
POINTS  
WINE SPECTATOR

**#10 TOP 10 WINES OF 2022** This vivid Champagne has upfront and linear definition, thanks to rapierlike acidity, with finely meshed flavors of ripe black cherry and mandarin orange fruit, raw almond, anise and cardamom spice as well as a touch of honeycomb, which all unfurl and expand on the fine, creamy palate. Sleek acidity continues through to the finish, with additional racy character provided by a streak of minerally saline and chalk, which gains momentum through the midpalate and rings out on the well-cut, lasting finish. Pinot Noir and Chardonnay. Drink now through 2040.

**98**  
POINTS  
JEB DUNNICK

Sourced from 39 plots, the 2014 Champagne Cristal is 60% Pinot Noir and the remainder Chardonnay, with 32% aged in oak, and it has 7 grams per liter dosage. It is highly expressive of classic elegance and purity, revealing aromas of crushed rock, almond croissant, and perfume of citrus blossoms. The palate is hyper-refined in its mousse, with pinpoint bubbles, a subtly rounded mid-palate, an irresistible chalky texture, and energy throughout its long and floral finish. Everything about this feels perfectly tailored. Drink 2024-2044.

**98**  
POINTS  
VINICUS

The 2014 Cristal is another in a long line of gorgeous wines from Roederer and long-time Chef de Caves Jean-Baptiste Lecaillon. A dazzling, vibrant Champagne, the 2014 impresses with a stunning combination of fruit density and linear energy that bring to mind a hypothetical blend of 2012 and 2008. At times, the bubbles feel totally wrapped up in waves of creamy, resonant fruit to the point the mousse is barely perceptible, especially with aeration. The flavors are bright and finely sculpted, leaning very much into the citrus, floral and mineral end of the spectrum. The blend is a classic: 60% Pinot Noir and 40% Chardonnay taken from 39 of the 45 parcels that comprise the Cristal estate. In most vintages, the Pinot components are roughly equally split between Verzy/Verzenay and Ay, but in 2014, Lecaillon favored Verzy and Verzenay, two north facing villages in the Montagne de Reims (where rain was less problematic) known for conferring saline energy and vibrancy. Rain was much more of an issue in the Vallée de la Marne. Consequently, some of the Pinots in Ay were diluted and did not make it into the blend. Chardonnays were sourced from historic plots in Avize, Mesnil and Cramant.

**97**  
POINTS  
WINEENTHUSIAST

**#1 TOP 100 CELLAR SELECTIONS 2022** Still young, with toast aromas and shining white-fruit flavors, the latest release of Cristal is just setting out. A dry, tight core of intense flavors are shot through with minerality from the pure chalk soil of the 45 individual parcels in the blend. Drink this wine from 2025. Organic.

**96**  
POINTS  
ROBERT PARKER

The 2014 Cristal is a terrific effort that transcends the vintage. Bursting from the glass with expressive aromas of ripe citrus fruit, nectarine, white flowers, freshly baked bread and subtle hints of honeycomb, it's medium to full-bodied, vinous and fleshy, with an exuberant core of fruit that's girdled by racy acids, resulting in a wine that's simultaneously chiseled and demonstrative, meaning that early appeal doesn't come at the expense of the requisite tension for long-term cellaring. Concluding with a long, aromatic and intensely chalky finish, it is a brilliant Champagne that will offer a broad drinking window. This bottle was disgorged in June 2021 with seven grams per liter dosage.

