



DESCRIPTION

Amber coloured with green and orange tints and a nice, lively sparkle. Complex and intense with aromas of candied citrus, Williams pear, pollen and toasted almond. The 2008 has an almost saline concentration derived from chalky soil in a particularly cool summer. The result is a smooth yet powerful wine with a long, taught and pure finish. The 2008 has been tamed by an unusually long period of bottle ageing: it was aged for 10 years before its release.

VINIFICATION

Cristal 2008 was fermented for 20% in French oak barrels and afterwards bottle-aged for 8 years before being left to rest for at least 8 months after dégorgement in order to attain perfect maturity. The dosage is 8 g/l.

AWARDS

- 2008 🏆 James Suckling : 100/100
- 2008 🏆 Alberto Lupetti : 100/100
- 2008 🏆 Wine Enthusiast : 100/100
- 2008 🏆 Jeb Dunnuck : 100/100

ADDITIONAL INFORMATION

Grape variety: Chardonnay, Pinot Noir
Country: France
Area: Champagne
Color: Sparkling white
Category: Champagne
Flavor profile: Elegant, Fresh, Full Bodied