



## 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

2026 - Most Admired Champagne Brand - Drinks International: #1 champagnehuis

## ADDITIONAL INFORMATION

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