



# HOUSE OF TOWNEND

---

## Louis Roederer Cristal 2015

---

<b>Usual Price</b>	£335.00
<b>Discount Price (inc. VAT)</b>	£269.00
<b>Code</b>	ROED140

For the first time since 2002, this vintage is sourced from all 45 plots where the vines are over 20 years old and thus eligible for inclusion in the Cristal blend. With its concentrated character, this continental year has given this exceptional and rare opportunity and today it is simply magical to see the whole Estate reflect the identity of this unique wine: pure fruit, superb finesse and elegant length.

---

### Tasting Notes:

An array of delicious aromas draws you in from baked apples and pears to crème anglaise and lemon posset. On the palate, the delicate creaminess carries through but it is lifted by an incredible freshness and a crunchy hit of red fruits. On the finish, white chocolate melts into toasted nuts.

---





# HOUSE OF TOWNEND

Specification	
Vinification	Made from 60% Pinot Noir and 40% Chardonnay. 32% vinified in oak casks The dosage is 8 g/l.
ABV	12.5%
Size	75cl
Drinking Window	Drink now through to 2035
Country	France
Region	Champagne
Area	Reims
Type	Champagne
Grape Mix	60% Pinot Noir, 40% Chardonnay
Genres	Fine Wine, Sparkling, Vegetarian
Vintage	2015
Style	Brut
Body	Rich, full flavoured and toasty
Producer	Louis Roederer
Producer Overview	<p>Louis Roederer Champagne, famous for Cristal Champagne, is a Champagne house of exceptional quality, aristocratic elegance and distinct style. When he inherited the Champagne House in 1833, the aesthete and entrepreneur Louis Roederer took a visionary approach to enriching his vines, aiming to master every stage of the wine's creation. He forged the wine's unique style, character, and taste. In the mid-nineteenth century, Louis Roederer acquired some of Champagne's grand cru vineyards—an approach that contrasted sharply with contemporary practices. While other Houses bought their grapes, Louis Roederer nurtured his vineyards, familiarized himself with the specific characteristics of each parcel, and methodically acquired the finest land. <b>Read more online</b></p>
Closure Type	Cork
Food Matches	An obvious selection for that special occasion. Superb on its own or a fabulous match for shellfish and oysters.