

FIZZ
CHAMPAGNE & BUBBLES CLUB

OCTOBER 2026

THE BALLER

OCTOBER CLUB BOTTLE

LOUIS ROEDERER, CRISTAL, 2015, BRUT



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REIMS, FRANCE

Cristal isn't simply Louis Roederer's prestige Champagne. It is one of the most storied Champagnes in the world. Created in 1876 at the special request of Tsar Alexander II of Russia, Cristal is now produced only in years when Roederer believes the grapes have achieved perfect maturity.

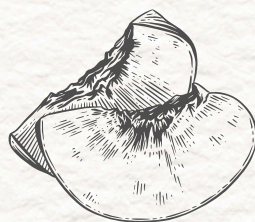
The 2015 is crafted from 60% Pinot Noir and 40% Chardonnay, sourced from 45 individual plots across seven Grand Cru villages in the Montagne de Reims, Marne Valley and Côte des Blancs. Twenty-five percent of the wine is vinified in oak, and none undergoes malolactic fermentation, helping preserve the freshness and precision that define Cristal.

The wine opens with white peach and mirabelle plum layered with roasted hazelnut, almond, sweet pollen and juicy red fruit. On the palate, it begins silky and almost creamy, with candied citrus and savory spice, before becoming increasingly precise, chalky and saline. It is a Champagne built around contrasts: richness and freshness, delicacy and concentration, power and finesse.

And 2015 has another special connection to Champagne history. It was the same year the Champagne region was recognized as a UNESCO World Heritage Site. The growing season was hot and dry, producing ripe, concentrated fruit that Roederer describes as the hallmark of this vintage.



ROASTED HAZELNUT



WHITE PEACH



JUICY RED FRUIT



MIRABELLE PLUM

VARIETAL

60% Pinot Noir, 40%
Chardonnay

WHY WE LOVE THIS

Top Library Vintage of Cristal

AGE

Approximately 7 years before
disgorgement, followed by
additional bottle aging

SOMMELIER TIP

This wine is a firecracker and a laser beam all at once! Do not discard the wrapping even if in the fridge. Keep it on until you open to drink. Take out of fridge, leave out for 15 min and have in a large white wine or all purpose wine glass, discover how it changes. Cristal is such a pleasurable champagne i highly recommend you have it on its own.