

MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

LOUIS ROEDERER
CHAMPAGNE



Champagne Louis Roederer

Cristal Rosé Vinotherapie

Champagne, France

Vintage: 1996

JS	100	WA	98+	V	97+	WE	97
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Overview

Cristal Vinotherapie 1996 celebrates the astonishing story of a very small number of bottles, stored in the Louis Roederer cellars for 20 years in the quest for perfect harmony. The 1996 vintage is the reflection of this very classic year in Champagne. The weather conditions created an exceptionally elegant wine structured by a lovely acidity and remarkable aromatic complexity. Its perfectly balanced maturity and well-integrated flavours have been brought out even further by the Côte des Blancs Chardonnays and a small proportion of Pinots noirs grown in chalky soil.

Winemaking

This cuvée is bottle-aged for 10 years before being left to rest for a further 10 years after disgorging.

Tasting Notes

Light rose gold hue with delicate copper tints. The bubbles are fine, steady and remarkably delicate. Complex bouquet combining dried fruit, hazelnuts and cocoa beans with intense, concentrated notes of lemon. A long period of lees ageing has imparted notes of sugared almonds and roasted pine nuts. The nose reveals delicate, velvety red fruit notes and a hint of raspberry liqueur. On the palate the wine is generous, serene and silky-smooth. The freshness of the limestone comes to the fore and transforms the texture into a veritable kaleidoscope of sensations and aromas. Roasted, smoky and almost malty notes blend with a profound freshness and intense, concentrated yet delicate notes of lemon and umami.

Harvest Notes

After a cold, grey winter, 1996 was characterized by low rainfall throughout the growing cycle. This drought caused all of the Champagne varieties, especially the Chardonnay, to produce small grapes. This resulted in low yields which aided ripening and fruit concentration. September was relatively cool yet very sunny, with a few rainy spells which enabled the grapes to ripen well and develop high levels of sugar and acidity. The traditional grape tasting at harvest time astonished us all as, in addition to the excellent sugar-acidity balance, we had small, concentrated berries with an aromatic maturity rarely seen in Champagne. All of the criteria for a "vintage" year were confirmed on the 21 September when harvesting began.

TECHNICAL INFORMATION

Varietals: 70% Pinot Noir, 30% Chardonnay