

MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

LOUIS ROEDERER

CHAMPAGNE



Champagne Louis Roederer

Cristal Rosé Vinotherapie

Champagne, France

Vintage: 1999

JS 97 V 95

Overview

In 1876, Tsar Alexander II—already a great lover of Louis Roederer wines—asked Louis Roederer to ‘take the exercise still further’ and create a cuvée for his personal use which was unique, in terms of both its style and the bottle. Louis Roederer offered him an exceptional crystal bottle, holding the fruit of vines selected from the seven great crus on his estate. The Chardonnay and Pinot Noir grapes provide the subtle, precise balance that has now become synonymous with the leading prestige cuvée of Champagne, composed of Grand Crus from the Montagne de Reims, the Marne Valley and the Côte des Blancs.

Cristal Vinotherapie radiates the notes of the original Cristal, as well as notes of iodine, salinity and a surprising youthfulness. Not quite the same, but not really different either. More “Cristal” than ever. At the end of a long meditation lasting two decades, combined with late disgorgement and fine-tuning to the point of perfect equilibrium, it emerges as a fresh perspective of champagne, an even more perfect and exciting vision.

Winemaking

Cristal Rosé Vinotherapie 1999 celebrates the remarkable adventure of just a small number of bottles, laid down for 20 years in the Louis Roederer cellars as they continue their quest for the perfect balance. This cuvée was aged for 8 years “sur lattes” (stored horizontally) followed by 8 years “sur pointes” (upside down, vertical position) and benefitted from a further 4 years of rest after disgorgement in 2016. 5% of the wines vinified in oak. No malolactic fermentation.

Tasting Notes

Fresh pink hue with golden tints. Fine, even and almost glowing effervescence with golden-tinged bubbles. Delicate floral notes and a hint of sweetness (hawthorn) and fresh zesty red fruit (redcurrant) accompanied by roasted and powdery notes (cocoa). The bouquet is discreet and incredibly fresh for a wine with 20 years of age. After aeration, the wine’s bouquet becomes deeper revealing a chalkier, juicier character with smoky notes yet without a single wrinkle! The attack is creamy and velvety smooth. The texture dominates and creates a sensation of richness that gently yet completely coats the palate. The bubbles unfurl, attenuated by the soft and evanescent texture. A nectar-like density reveals the sunny maturity of the year, but the limestone freshness then takes over and prolongs and elongates the mouthfeel resulting in a sensation of lightness and finesse, characteristic of Cristal Rosé.

Harvest Notes

A stormy and windy year. The season got off to a very early start and was followed by a dry, sunny summer. Fortunately the vines did not suffer from the very rainy weather during the harvest. The 1999 vintage has given us wines that are powerful, concentrated, generous, seductive and succulent with a fresh attack that gives way to soft fruit and sweet spice.

TECHNICAL INFORMATION

Varietals: 54% Pinot Noir, 46% Chardonnay