

MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

LOUIS ROEDERER
CHAMPAGNE



Champagne Louis Roederer

Cristal Vinotherapie

Champagne, France
Vintage: 1999

JS 98 V 97

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 Vinotherapie 1999 celebrates the remarkable adventure of just a small number of bottles, laid down for 20 years in the Louis Roederer cellars, in the quest for 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. 24% of the wines vinified in oak. No malolactic fermentation.

Tasting Notes

Bright golden color. A soft, serene elegant and creamy effervescence. Delicate bouquet blending citrus fruit, candied lemon and a hint of lightly roasted hazelnuts. The purity and simplicity of the Chardonnay dominates the nose with notes of flour and a hint of freshly baked pastries. The Pinot Noir, with its texture and concentration of aromas, structures the wine and supports the Chardonnay. What a champagne! The enticing bouquet continues to open up in the glass to reveal its vibrant youth. The palate is captivating, delicious and silky smooth. Its delicate bubbles burst gently on the tongue to bring finesse and freshness to the wine’s powerful texture. The elegant Pinot Noir offers up distinctive notes of candied citrus fruit, citron, oriental spices and vanilla. The ‘Cristal’ chalkiness is powerful, precise, mineral and lingers on the powdery, saline finish.

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 freshness on entry to the palate that gives way to soft fruit and sweet spice.

TECHNICAL INFORMATION

Varietals: 57% Pinot Noir, 43% Chardonnay