

MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

LOUIS ROEDERER
C H A M P A G N E



Champagne Louis Roederer

Cristal Vinothèque

Champagne, France
Vintage: 2004

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 Vinothèque 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 Vinothèque 2004 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 9 years “sur lattes” followed by 5 years “sur pointes” and benefited from a further 6 years rest after disgorgement. 21% of the wines are vinified in oak. No malolactic fermentation. The dosage is 8g/L.

Tasting Notes

Intense hue with deep yellow tints. A persistent stream of tightly packed and fast-flowing bubbles. Rich, deep bouquet developing notes of white flowers, wheat and ripe, concentrated citrus (candied lemon). One has the impression of freshness, youth and an almost chalky quality. After aeration, deliciously toasted croissants and baked apples come to the fore, along with some «mineral» and smoky notes indicative of a fine reduction, but what is really surprising here is the wine’s incredible aromatic freshness. The palate is complex, with a texture that is enveloped and drawn out by some soft, fine and deliciously smooth bubbles. One has the impression of a shimmering and tactile wine, but one that remains grounded in the chalky soil, salinity and finesse characteristic of Cristal. The dry extract on the mid-palate integrates smoothly with the resurgence of a bold and timeless chalky freshness. The finish is mouth-watering and powdery with a slight bitterness derived from the autolysis making this wine perfect for gastronomy.

Harvest Notes

A classic and very generous vintage that blessed us with both quality and quantity! 2004 was characterized by relatively cool and consistent temperatures throughout the season and a significant lack of rainfall (around 30%) during the growing cycle in spite of a particularly rainy and cool August. This was fortunately followed by a dry and sunny September which helped the grapes to ripen spectacularly well. On September 20th, as a reward for the intensive work carried out in the Louis Roederer vineyards, the grapes attained the perfect balance between ripeness and freshness, the indication of an outstanding vintage.

TECHNICAL INFORMATION

Varietals: 57% Pinot Noir, 43% Chardonnay