



LOUIS ROEDERER
CHAMPAGNE



VARIETALS:

56% Pinot Noir
44% Chardonnay



GREEN EMBLEM
WINERY

CRISTAL ROSÉ VINO THÈQUE 2002

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 Rosé Vinothèque 2002 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 11 years “sur lattes” followed by 5 years “sur pointes” and benefitted from a further 4 years rest after disgorgement. 20% of the wines vinified in oak. No malolactic fermentation. The dosage is 8 g/L.

100
POINTS

JAMES SUCKLING.COM

The best way I can convey what it feels like to experience this truly extraordinary rosé champagne is to say that it tastes like a mature vintage Romanée-Saint-Vivant Grand Cru - a red Burgundy! - with very fine bubbles and an acidity that gives it a weightless delicacy, it's impossible to resist. After a bit of aeration there's also a note of teriyaki sauce which makes this even more special. Tasted from Jeroboam at the Cristal vertical tasting at the champagne house on July 6th, 2023. Drink or hold.

98
POINTS

Wine Spectator
HOT WINES

This is a light tawny-gold hue in the glass, with a gossamer feel to the mouthwatering acidity. It's a crystalline lattice supporting flavors of dried cherry and blood orange pâte de fruits alongside savory white truffle and grilled macadamia nut, plus notes of oyster shell, smoke and saffron. Softly effervescent and creamy, with a long, long finish. Sip and savor this beauty. Drink now through 2045.

98
POINTS
vinous

The 2002 Cristal Rosé Vinothèque is the latest Champagne in this series of late releases from Roederer. Rich, layered and expansive in feel, the 2002 is opulent to the core, which is to say very much in the style of the year. The Pinot in particular is so expressive in this tasting. There's real presence and breadth here. Time has softened some of the contours, not that the 2002 needed much refining, as it was spectacular on release. Red-toned fruit, gentle spice, dried flowers, kirsch and mint are some of the many nuances that develop in a timeless, breathtaking Cristal Rosé that is simply brilliant today. Dosage is 7 grams per liter. Disgorged: 2018.

19/20
POINTS
James Robinson

Extraordinarily tight and fresh – a new expression of a famous year. Vindication of the Vinothèque release programme?



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