



LOUIS ROEDERER
CHAMPAGNE



VARIETALS:

60% Pinot Noir

40% Chardonnay



GREEN EMBLEM
WINERY

CRISTAL VINOThÈQUE 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 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 benefited from a further 4 years rest after disgorgement. 20% of the wines are vinified in oak. No malolactic fermentation. The dosage is 8g/L.

99

POINTS

Wine Spectator

HOT WINES

Offers a sense of effortless grace, with a lovely, creamy viscosity to the fine mousse that buoys flavors of chopped hazelnut, pastry, and baked quince and pineapple, plus accents of salty mineral, chamomile and candied ginger. Finely honed acidity is a lithe and refreshing spine for the detailed profile as this expands on the luxurious finish. Drink now through 2042.

99

POINTS

JAMES SUCKLING.COM

An extraordinary champagne experience that you'll never forget! Tons of white chocolate on the savory nose pulls you into this concentrated and chalky champagne with rich candied citrus and mirabelle fruit. So much oily umami complexity right through the huge breathtakingly vivid finish. Just 10% of each vintage of Cristal gets the extra years of aging for release as Vinothèque. Tasted at the Cristal vertical tasting at the champagne house on July 6th, 2023. Drink or hold.

98+

POINTS

vinous

The 2002 Cristal Vinothèque offers a touch more precision and tension than the original release. Dried flowers, tangerine peel, spice, mint and orange peel all grace this exquisite, wonderfully vibrant Champagne. The 2002 opens beautifully with air, offering a compelling mix of 2002 rich fruit drenched in bright, chalky saline notes. The explosive finish is incredibly alluring. Dosage is 7 grams per liter. Disgorged: 2018.



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