



LOUIS ROEDERER
CHAMPAGNE

CRISTAL

THE LEGEND

A champagne that cannot be rushed, slowly matured in the chalky soil that cannot be found anywhere else in the world. Only in the very best of years, Grand Cru Pinot Noir and Chardonnay grapes are masterfully blended. They slowly attain perfect maturity, and are aged for many long years in the Louis Roederer cellars before being enjoyed. It is a rare champagne, brought to life by cutting-edge viticulture of the highest quality, produced on Louis Roederer's estate. An exceptional champagne, created to satisfy an emperor, which since 1974, has welcomed its Rosé counterpart. On the following pages, you can learn about the story of Cristal and some of its secrets...

THE TRACK
THROUGH THE
VINEYARDS
ELEGANTLY
RIPPLES BETWEEN
AY AND DIZY

ORIGIN(S)

A TERROIR WHITER THAN WHITE

On the Goutte d'Or parcel, called 'Musigny de la Champagne' by locals in honour of the Grand Cru from Burgundy, the white chalk reflects the sun's rays. With their smooth facets facing the elements, the rocks capture the heat of the sun and deliver it to the grapes. The track through the vineyards elegantly ripples between Ay and Dizy, slicing the hillside in two: nearer the top, above the track, the air is cooler and the rock more broken and prominent. Cristal Blanc comes from these red grapes, which have always been subject to 'massale' selection. Just below, a small island of vines measuring just a few hectares enjoys more concentrated heat - this is where the two Pinots used in the Cristal Rosé spring forth. Small, tight fruits, more refined than usual, coaxed by nature into compact bunches, as yields are low, barely 40 hl/ha.

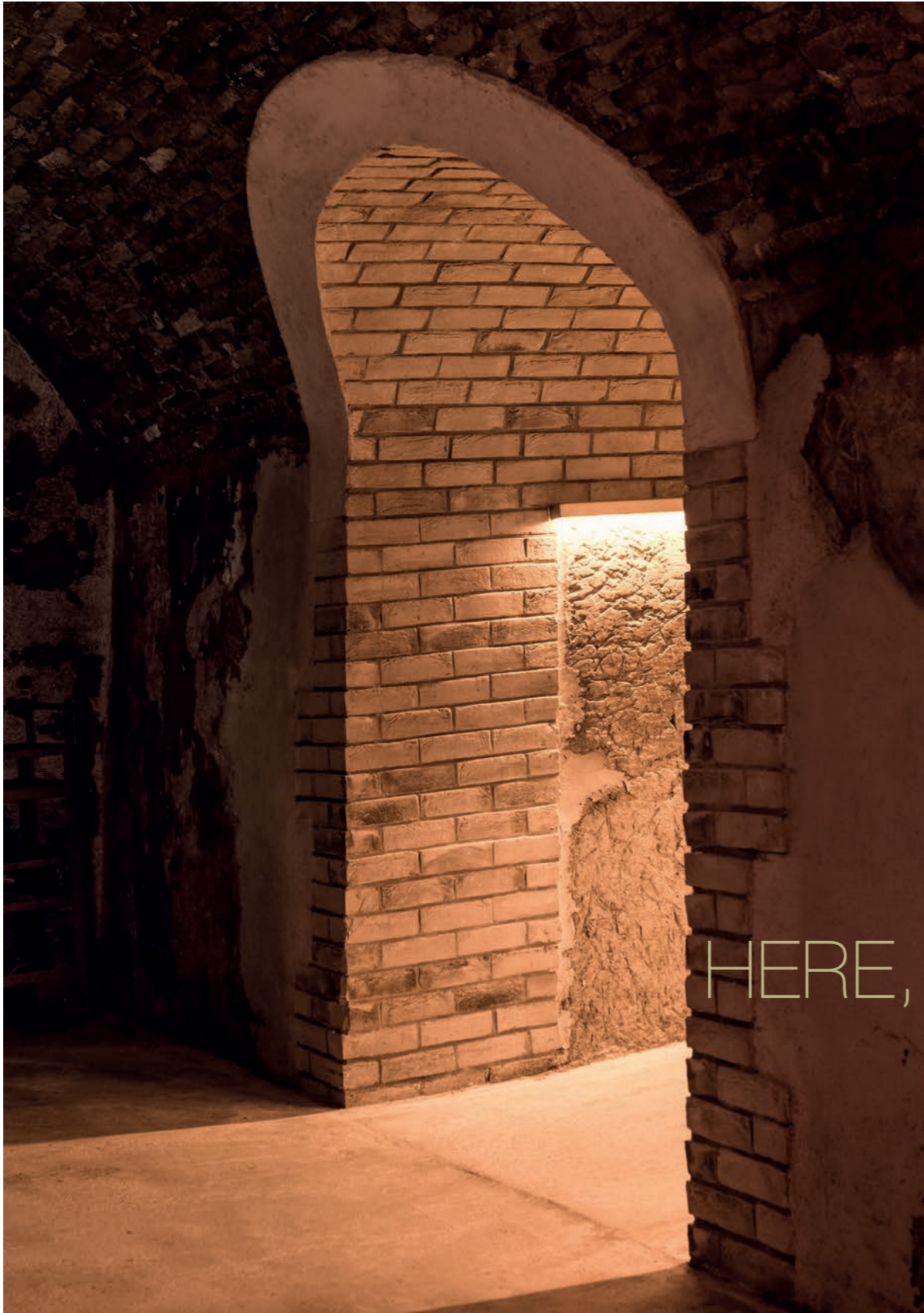


“WE HAVE TO RELEARN HOW
TO FEEL THE SOIL, ITS DENSITY,
VIBRATION AND BE IN CONTACT WITH IT”

HAUTE COUTURE VITICULTURE

Since 1845, the Roederer family has patiently brought together 45 exceptional sites, covering 80 hectares. The vines are worked on an individual basis, inspired by the principles of biodynamic cultivation, a cutting edge method of viticulture initiated on the estate in 2000. For work that is gentle, respectful of the soil and biotope. By freeing ourselves from the surface soil, and forcing the roots to plunge deep into the calcarous soil, we obtain deeper wines, not as affected by the surface climate. The roots must descend, searching for moisture, cracking the hard chalk in order to infiltrate it. Over almost the entire Cristal estate, measuring 30 hectares, horses are used to work the soil, particularly for the oldest stocks and the young vines, which are more fragile. “We have to relearn how to feel the soil, its density, and be in contact with it,” insists Jean-Baptiste Lécaillon. “We are working towards biodynamic cultivation, gradually but on a large scale. We have the methods, the conviction and the ambition.”

Not all of the parcels designated for the cuvée will necessarily be used to make Cristal, however. For each vintage, only the very best Pinots and Chardonnays are selected, the purest and most chalky, in the quest for harmony symbolised by the cuvée.



A UNIQUE BLEND

THE SECRET OF CRISTAL

The ultimate sophistication - its own form of civilisation. The grapes are blended together, reflecting the way we use the different parcels, so that the whole exceeds the sum of its parts, and complexity can spring from diversity. This is the great strength of Champagne Region, demonstrated with a unique harmony in Cristal.

Here, the Chardonnay renders the Pinot noir flamboyant, brightening it and adding sparkle. With each vintage, the Pinot prevails over the white grape with only the smallest of margins. A tiny proportion is vinified in oak tuns, without malolactic fermentation, in order to preserve the purity of the fruit, its radiance and freshness.

HERE, THE CHARDONNAY
RENDERS THE PINOT
NOIR FLAMBOYANT



WAITING

THE TEST OF TIME

Its creation is a slow process. Cristal is a legend that must be awaited, that develops over a long time and only emerges after ten to fifteen years. How many would hurry the process, devour it in a single breath, enticed by its appeal? They shall meet the same fate as those sailors who cannot wait, lured onto the rocks by the sirens' song. Cristal cannot be rushed. Now even less so, as over the last thirty years, its pace has slowed further.

An average of six years of ageing in cellars plus at least 8 months after *dégorgement* go into each vintage of Cristal.





EXPERIENCE

THE TASTING

Cristal is a powdery, chalky and luminous champagne. A wine of radiance and rock, crystalline and ripe. It has the zest of the chalky soil, the salinity of its terroir, the acidity of the freshness of its fruits. It is a wine created by man, matured by the gods - mastery of the fruit and aesthetic work suffice. The truth shines through, overwhelming the technique. The Cellar Master carefully guides the blending, never forcing it. The calcerous soil gives this ethereal energy - the extraordinary lightness of Cristal. Time and time again, this wine is qualified as effortless...An ode to laziness to be enjoyed with all impunity, brilliantly and simply. Is it not said that the best things in life are the simplest? "Cristal is a champagne of pleasure, naturally wonderful. It must remain convivial and joyful - it is a wine, after all."

ROSÉ

THE OTHER CRISTAL...

Three sole parcels, an island of vines within the Cristal estate. Grapes that ripen further, give more flesh and density. Created in 1974, Cristal Rosé was a break with the traditions of the time and revolutionised the fruit - blending to it a richness. The technique echoes this duality, combining the two methods used in the region, maceration and blending. A little Chardonnay juice poured into a Pinot noir maceration, left to ferment together and achieve perfect harmony. The exercise is so delicate and precise, requiring an exceptional level of skill, that it is referred to as infusion. “The tanins are included from the very beginning, the texture is both vinous and fresh, complemented by a great aromatic openness.” Fresh fruit flesh, notes of kernel and sparkling red fruits, all building on a wonderful salinity: Cristal Rosé remains taut, tart and generous, sculpted with classic lines.



AND NOW...

Famous around the world, Cristal assumes its mythical status without ostentation. A legendary cuvée that must be tamed, enjoyed at the appropriate time and served in the proper way.

Of its original crystal bottle, created in 1876 at the request of Tsar Alexander II, the transparency and purity have been retained. The sole and unique transparent flat-bottomed bottle of all Champagne region, covered since 1983 with a thin cellophane film to protect the contents from UV rays, Cristal remains deeply rooted in its history.

Each tasting is an ultimate experience, a journey through space and time.

A dinner with Cristal is more an evocation than an good pairing - an atmosphere, a celebration, a *raison d'être*.

“CRISTALIS A
IT IS AN EVOCATION
CHAMPAGNE, A WINE, AN
MORE THAN A MATCH, AN
EXCEPTION, A MOMENT
ATMOSPHERE MORE THAN
FROZEN IN TIME. SIMPLY
A TASTE. A WAY OF LIFE, AN
PUT, AN EXPERIENCE.
ATTITUDE.”





CRISTAL®

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CHAMPAGNE