



LOUIS ROEDERER  
CHAMPAGNE

CRISTAL VINO THÈQUE

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This is the story of a “laboratory of time”, one which pushes back time a little more each day and ushers in a new era for Cristal. Having reached the culmination of its evolution, the Cristal Vinothèque is now ready to reveal its true self to us, more Cristal than ever before.

Cristal Vinothèque has taken on a new identity, one that has been shaped by a bespoke and extended ageing process, late disgorgement and our unique vision of champagne-making savoir-faire. This outstanding champagne has truly come into its own revealing the truest expression of our quest for high quality in a wine that is nothing short of exceptional.

A long ageing process, drawn out over two decades, *sur lattes*, *sur pointe*, and then *sur bouchon*, allows us to embark on this long quest for freshness. Late disgorgement - that final fine-tuning performed by the cellar master, who determines the day, the hour, and a subtle dosage – reveals the wine’s full radiance, a fusion of matter, human know-how and patience.

It is a collaborative work of art, masterfully orchestrated by foresight and intuition, guided by Nature who, each year, presents us with a new challenge. It embodies the timelessness of Champagne, hand in hand with a tailor-made ageing regime; a double mechanic, a symbiosis of the spirit of a place and time, which builds the foundation of this exceptional champagne.

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Cristal is a titan. Constantly in motion, it takes shape in a material that develops over time, perfecting its contours year after year. It is a wine that comes together slowly, born of a place, forged by an identity, fashioned both by Nature and the hand of Man.

MAJESTIC AT BIRTH, MAGNIFICENT AT FULL MATURITY,  
CRISTAL IS ONLY REVEALED TO THOSE WHO ARE PATIENT,  
FOR ITS WINDOW OF BEAUTY IS TWENTY YEARS OF AGE.

We wanted to accentuate its strength and intensity, to push its character to the very limit thanks to yeast autolysis and extended ageing in the depths of our cellars. Through the prism of carefully adapted ageing techniques and late disgorgement, the Cristal Vinothèque proves to us that patience is a virtue as it lends a more “vinous” dimension to Cristal.



The challenge for the cellar master is to foresee this slow progression and to provide everything required to ensure unrivalled complexity.

TAILOR-MADE AGEING, THE “LABORATORY OF TIME”, AND A MATURING *SUR POINTE* ALL SERVE TO PUSH BACK THE LIMITS OF TIME AND ALLOW THIS NEW CRISTAL TO COME INTO ITS OWN.

This subtle exercise draws upon the initial gift of Nature and the choices made by the cellar master. This is what enables Cristal Vinothèque to offer itself up in all its purity and brilliance.



# A LABORATORY OF TIME



This invaluable and exactly measured ageing process gives Cristal Vinothèque its stature; it determines the future of the wine and guides it with wisdom and precision. Adapted to the vintage and weather over the course of the year, devised and implemented by the cellar master, everything comes together over the course of time.

First, there is a long period of resting on the lees, between 8 and 15 years: this preparatory phase enables the wine's aromas to develop and its structure to become more complex. The wine gains greater texture and body, it becomes softer and smoother, helped by the richness of the lees which gives it a deeper and more complex whole.




Riddling is always carried out by hand on horizontal racks at Maison Louis Roederer which is the only Champagne House to use this technique. This innovative flat surface system was developed by cellar master Jean-Baptiste Lécaillon in 2000 and enables the lees to gather in the bottle's neck in an even manner thereby forming a complete and natural barrier to oxygen. The ingenious device keeps the bottle in the optimum position, tilted vertically with the bottle's neck pointing downwards.

FOR SEVERAL YEARS THE RIDDLER PIVOTS THE BOTTLE WITH A QUARTER TURN ONCE EVERY THREE MONTHS.

After the meticulous riddling process the wine is left sur pointe: this is the moment when the passage of time is suspended. The wine rests, anticipating an extended maturation process and, having already developed some body thanks to the initial ageing on the lees, now unearths its dormant freshness. This phase lasts between 5 and 10 years.

Then it's time for the wine to be aged under cork: after disgorgement, the wine is in perfect condition for ageing and it rests in our cellars, dug beneath the ground, in total darkness, at a temperature of 11°C. This is where bubbles and matter fuse to become one. An additional 2 to 6 years ageing under cork are then required to permit the wine's gradual evolution and ultimate blossoming.





# A SLOW AND GRADUAL CONSTRUCTION

The cellar master is the conductor of time and the ageing process in which every phase plays an important role. It is a slow process, a dazzling paradox that is played out: forged by patience and rest, guided by the choices made by the cellar master, the wine slowly acquires a luster.

THE MORE THE YEARS GO BY, THE MORE THE  
WINE BEARS THE MARKS OF TIME AND REVEALS  
TO US ITS MOST COMPLEX ATTRIBUTES.



The *sur pointe* stage is particularly essential because it allows the wine to purify itself, to withdraw for a time, slowing down the ageing process for a while. This wait serves a purpose: it is in this stillness that the wine takes its shape and sets itself in motion. This slowing down of the ageing process protects the wine from excessive oxidation and preserves the character imbued by the grapes and the soil.

At the time of disgorgement, only subtle fine-tuning is required, just the right stroke, and nothing more, to underscore the wine's personality. The cellar master therefore gives it a lower dosage than the original Cristal, 1 or 2 grams less, and the result is a champagne that is both more intense and more evolved, with a longer finish, and more elegance than any other champagne. This dosage is a passport for the journey that is to come. Another four to five years under cork go by, time for the smooth integration and harmonisation of the flavours.







A perfect alchemical process weaves together in the darkness of the cellars, under the rock, just below the water table. And this cool wave of freshness laps over the wine like time.

BUT ON EACH OCCASION, IT IS THE HAND OF MAN THAT GUIDES AND ORIENTS IT, SHAPING ITS DESTINY LIKE A SCULPTOR SCULPTING HIS MODEL.

After these long years spent resting underground, the wine does not show any of the wrinkles of time but rather its imprint; its aromatic notes remain fresh yet more mature and at their perfect point of equilibrium.





# AN EXCEPTIONAL VISION OF CHAMPAGNE GENIUS

But first, there is a unique pre-condition: the formation of the bubbles.

Cristal Vinothèque excels at this crucial stage, specific to the Champagne region. By pushing back the boundaries of time through a prolonged ageing process, this wine personifies effervescence and persistence.

*The second fermentation is the genius of the wine from Champagne! "The further the fermentation progresses, the more we get to the heart of the process; from this organic destruction spring life and flavour. The yeasts destroy to rebuild a new environment that expresses the soil."* — Jean-Baptiste Lécaillon, cellar master.

When the bubbles form, this is the moment of grace created by the craft of the cellar master. The yeasts added to the bottle give rise to new flavours: the more you ferment, the more you get to the heart of the process! *"We express the soil and we express life, we go far beyond."*

When it is time to move to the ageing *sur lattes*, the bottles are taken down to the cellars and laid on their sides, protected from light, noise and vibrations.

## IN THIS SUBTERRANEAN WORLD, BUBBLES FORM AND THE CHAMPAGNE SPRINGS TO LIFE, A UNIQUE AND FABULOUS ALCHEMY!

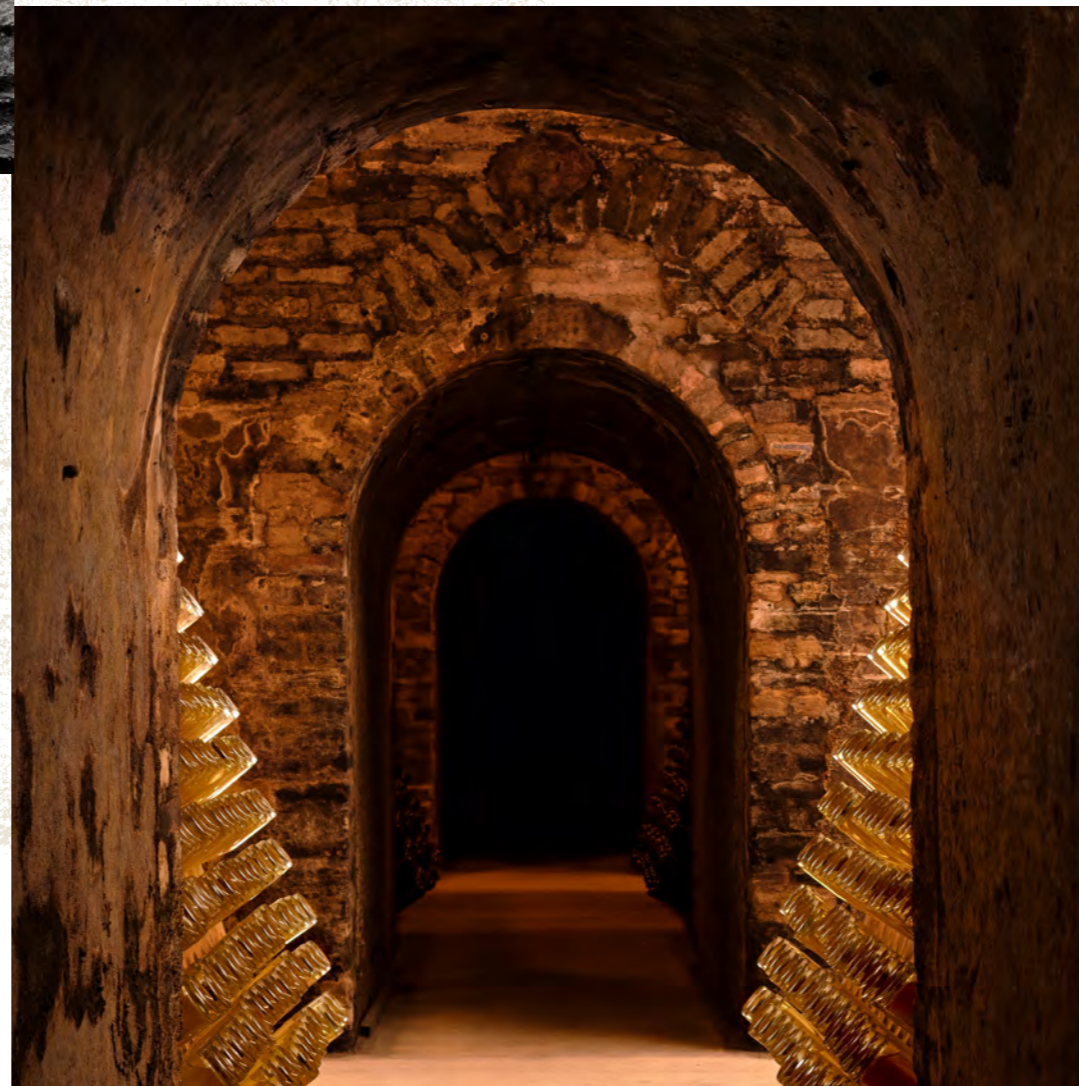
A long, patient wait, in glass bottles because glass is the most neutral, making it the most suitable and noble material for maturing the wine. The ideal atmosphere of the cellars, both in terms of temperature and humidity, ensures that this long period of rest has the optimum effect.



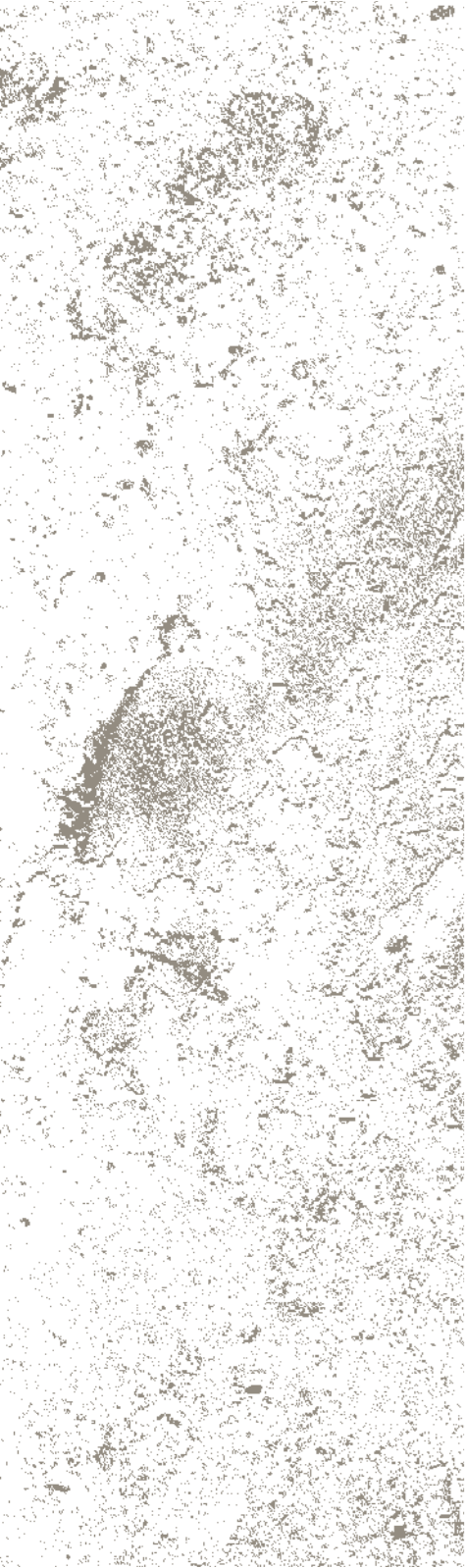


"THESE CELLARS WERE DUG OUT BY HAND IN AROUND 1800. THEY GO DOWN AS FAR AS THE WATER TABLE TO OBTAIN AN IDEAL, CONSTANT TEMPERATURE OF 11°C ALL YEAR ROUND."

The wine rests in a maze of vaulted cellars divided into narrow lanes and long alleys, with small alcoves where the precious bottles lie sleeping, resting or waiting for their bubbles to form.



This time spent in the subterranean world, protected from the light in the total darkness of a silent world, is the start of a new chapter for the wine. It is this time spent quietly ageing in the cellar that amplifies the wine's perfumes, continually building its aromatic intensity.




# BEYOND THE BOUNDARIES OF TIME

Cristal Vinothèque presents itself to us in a new light; it is a brilliant creation, the bounty of Nature guided by Man, the perfect combination of experience and talent.

This extra spark created by time, this lustre created by twenty years ageing, far from constraining or imprisoning the wine, is an astonishing example of Cristal revealing all the power of its chalk, the radiance of light, of a soil, of a sky. More mature, more complex and ready to reveal to us the warm notes of its evolution. Tauter, longer and more elegant on the palate, it shows itself to be something else, while preserving the identity of the original Cristal, a unique tactile sensitivity and a soft effervescence.





The crowning glory of this quest is the wine's remarkable freshness. The tailor-made ageing process and recent disgorgement endow the wine with a new fragrance and greater texture.

Cristal Vinothèque radiates the notes of the original Cristal intertwined with spicy and candied overtones and greater intensity and complexity. Not quite the same, but not really different either. More "Cristal" than ever.

CRISTAL VINOTHÈQUE IS CRISTAL'S  
ULTIMATE EXPERIENCE, ITS CULMINATION  
AND ITS HIGHEST ACCOMPLISHMENT.

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.





VINOTHÈQUE  
CRISTAL®

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