



LOUIS ROEDERER  
CHAMPAGNE

CRISTAL VINOThÈQUE

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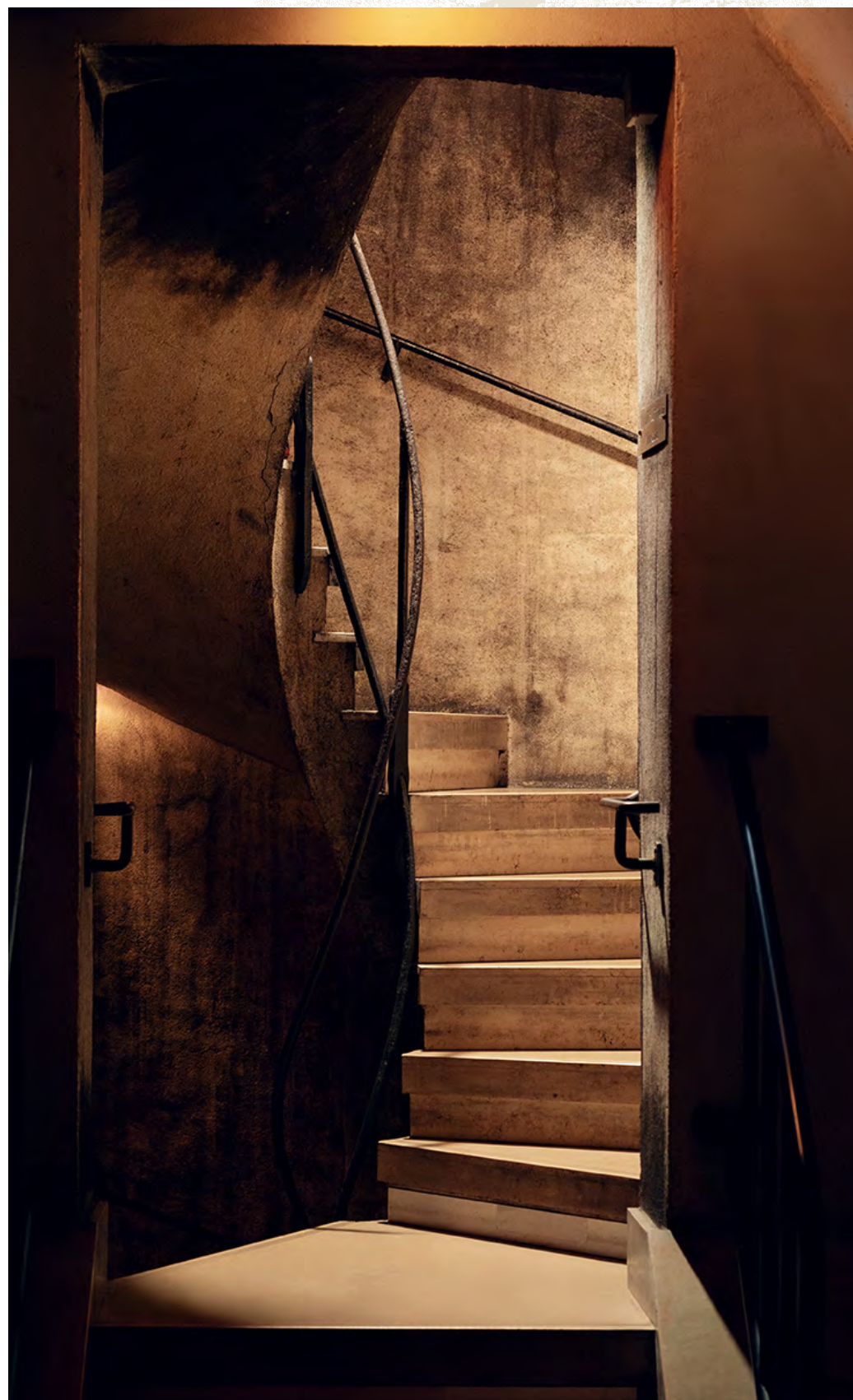
This is the story of a “laboratory of time”, one which pushes back time a little more each day and ushers in a new era for Cristal. Having reached the culmination of its evolution, the Cristal Vinothèque is now a champagne of maturity, of well-honed intensity, and a truly unique expression of Cristal.

Cristal Vinothèque has taken on a new identity, one that has been forged by a bespoke and extended ageing process, late disgorgement and our vision of the genius of champagne-making savoir-faire. This outstanding champagne, available as both a white and a rosé, has truly come into its own, revealing the truest expression of our quest for excellence in a champagne that is nothing short of exceptional.

A long ageing process, drawn out over two decades, *sur lattes*, *sur pointe* on horizontal racks (an expertise and ageing process unique to Louis Roederer), and finally *sur bouchon*, is the starting point for 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 with foresight and intuition, guided by Nature, which, each year, presents us with a new challenge. It embodies the timelessness of the Champagne region, hand in hand with a bespoke ageing regime; a double mechanic, a symbiosis of the spirit of a place and time, which creates the identity of this exceptional champagne.

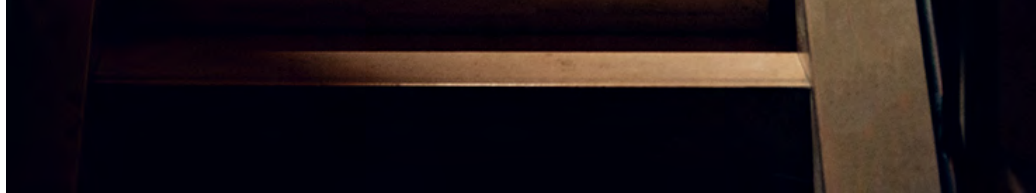
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Cristal is a titan. Constantly in gentle motion, it takes shape in a material that develops over time, perfecting its contours year after year. It is a wine that comes together slowly, born of a place, forged by an origin, fashioned both by Nature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

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

We wanted to accentuate its power and intensity and affirm its character through yeast autolysis and extended ageing in the depths of our cellars. Through the prism of a carefully adapted ageing process and late disgorgement, the Cristal Vinothèque proves that patience is a virtue as it lends Cristal a more “vinous” quality as well as greater depth, texture and aromatic complexity.



The challenge for the cellar master is to anticipate this slow construction and to provide everything the wine will need to develop unrivalled complexity.

Bespoke maturation, the “laboratory of time”, and a dynamic ageing *sur pointe* all serve to push back the limits of time and allow this new Cristal to come into its own.

CRISTAL VINOOTHÈQUE IS THE ULTIMATE  
CRISTAL EXPERIENCE, ITS CULMINATION POINT  
AND ITS CROWNING ACCOMPLISHMENT.





# THE LABORATORY OF TIME

This invaluable and precisely measured ageing process gives Cristal Vinothèque its stature; it determines the future of the wine and guides it with wisdom and precision. Precisely attuned to the vintage and the weather conditions over the year, and expertly crafted by the cellar master, the champagne will come together over a patient, two-decade ageing process.

A LONG PERIOD OF RESTING *SUR LATTES*, CRADLED IN THE DARKNESS AND SILENCE OF THE CELLARS, ENABLES THE BUBBLES AND AROMAS TO REACH THEIR FULL EXPRESSION

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First comes a long period of resting on the lees: this preparatory phase enables the wine's aromas to develop and its structure to become more complex. The wine acquires greater texture and breadth; it becomes softer and smoother, aided by the richness of the lees, which gives it a deeper and more complex envelope.



Cristal Vinothèque 2004 therefore rested for nine years *sur lattes*, resulting in a beautifully balanced structure, underpinned by a generous vintage that marries maturity with freshness.

This time it takes for the textures and bouquet to develop shapes Cristal Vinothèque's unique identity, endowing it with remarkable density alongside fresh, youthful, almost saline aromatics. The chalk becomes more subtle, allowing a new expression to emerge.

It is also during this stage that, as a result of autolysis, the amino acids concentrate, giving rise to umami. This powerful aromatic process synthesises flavours and tastes, introducing another facet of expression.

This is a new expression of Cristal, shaped through the prism of long ageing *sur lattes*. It first reveals a striking contrast between nose and palate, which time gradually weaves into a seamless and harmonious whole.





## DYNAMIC AGEING *SUR POINTE* – THE EXPRESSION OF LOUIS ROEDERER’S EXPERTISE, WHERE SUBSTANCE AND TEXTURE REACH NEW LEVELS OF CONCENTRATION

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Next comes the dynamic ageing *sur pointe*, which concentrates the wine’s components, slows time and reduces the risk of premature ageing. Unlike static ageing *sur pointe*, which does not involve rotation, this operation is carried out entirely by hand on horizontal racks - a hallmark of the Louis Roederer Champagne House and unique in Champagne.

Created in 2000 by cellar master Jean-Baptiste Lécaillon, this innovative flat rack system allows the yeast to settle evenly in the neck of the bottle, creating a natural and effective barrier against oxygen. This ingenious and original device holds the bottles in an ideal position - tilted, neck down. For several years, the riddler will rotate the bottles a quarter turn every three months, further facilitating the release of amino acids while ensuring an even collection of the deposit in the neck.



This dynamic *sur pointe* operation is crucial as it allows the wine to concentrate and evolve into something even more refined. This period of waiting is particularly beneficial because it is in this state of immobility that the wine sets itself in motion. Over time, this maturation process will impart subtle notes of dried fruit and nuts, as well as delicate tertiary and empyreumatic aromas, while maintaining the wine's fidelity to the chalky soils from which Cristal is born.

This continuous, bespoke ageing process takes the wine “further”, further enhancing both its flavours and texture. The dynamics of this ageing bring out aromas rarely found in champagne; the bubbles soften, and the wine is gradually sculpted, gaining in both intensity and freshness.

This is especially true of the 2004 vintage, which is well-balanced, refined and remarkably fresh, with beautifully integrated flavours. After five extra years of dynamic ageing *sur pointe*, the wine evolves further, developing its full intensity.

VINOTHÈQUE THEN REVEALS ITS VELVETY TEXTURE,  
DEPTH AND RICHNESS.





## THE WAITING PERIOD UNDER CORK, A FINAL PHASE OF INTEGRATION, DURING WHICH THE BOUQUET AND FLAVOUR FIND PERFECT HARMONY

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Then comes the final waiting period under cork. Once disgorged, the wine - now in perfect condition for its last stage of ageing - is preserved in our cellars, dug deep into the rock, in total darkness and at a constant temperature of 11°C. The dosage added by the cellar master is lower than that of an original Cristal - 1 to 2 grams less - resulting in a champagne that is both more mature and more intense. This dosage serves as a passport for the journey to follow.

A further 2 to 6 years of ageing are then generally needed for all the elements to meld and come together in a single harmonious expression. For Cristal Vinothèque 2004, this meant another 6 years of ageing after disgorgement.

But this period of rest in our cellars is merely a prelude to a new beginning. With its intense flavours and extraordinary concentration, Cristal Vinothèque is equipped for a very long journey. Stored at the right temperature and protected from light, it will continue to evolve slowly over time, gradually revealing the complexity we set out to achieve in creating this Cristal “taken further”!



# VINOTHÈQUE 2004

## FRESHNESS, TIME AFTER TIME

Cristal Vinothèque 2004 reaffirms Cristal's hallmark freshness, power and intensity. Twenty years of patient ageing in the depths of our chalk cellars have forged a wine of unique character, now at the pinnacle of its expression.

From a cool, balanced and remarkably generous vintage, with empyreumatic maturations attained at the end of the cycle, Cristal 2004 possessed all the qualities of a Cristal “taken further” from the outset. The perfect maturity of the grapes, combined with the year’s generosity and exceptional concentration of flavour, is expressed in wines of outstanding promise, remarkable freshness and deep, concentrated textures that have reached us today almost perfectly intact.

This latest edition of Cristal has revealed a new facet of its artistry, shaped by nine years of ageing *sur lattes*, five years of dynamic *sur pointe* maturation, disgorgement in late 2019 with only a minimal adjustment of its original dosage, and a final six years of cellar rest.





MAGNIFICENT IN ITS FINESSE AND VIBRANT FRESHNESS,  
CRISTAL VINOOTHÈQUE WHITE 2004 CELEBRATES  
THE EXTRAORDINARY JOURNEY OF A FEW BOTTLES  
PRESERVED FOR TWO DECADES IN THE LOUIS ROEDERER  
CELLARS IN THE QUEST FOR PERFECT BALANCE.

Now 20 years old, the wine reveals its full complexity in a transparent, endlessly fresh expression. Exuding notes of white flowers, harvest and concentrated citrus, the rich, deep nose has a fresh, youthful, almost chalky allure, lifted by smoky and toasted nuances. This remarkable aromatic freshness unfolds in complex, enveloping bubbles drawn out by a soft, caressing effervescence. The impression is vibrant and tactile, yet remains true to Cristal's hallmark saline finesse, all the way through to the powdery finish, where the subtle bitter notes enhance its gastronomic appeal.

**Cristal Vinothèque Rosé 2004** radiates energy, its salmon hue flecked with copper and orange highlights. It draws on 20 years of patient ageing and grapes bright with substance and freshness. Lovely tart fruit, ripe citrus, and more pronounced smoky notes, with chocolatey and toasted spice accents, mingle within a surprisingly youthful expression of rose petals and peonies, and the damp chalk typical of the old Pinot noir vines in Aÿ. Then follows a structure of remarkable vibration combining concentration, texture and freshness with immense breadth. This is an exquisitely well-honed champagne, drawing its incredible energy and verticality from the chalky soil.

FROM THE FIRST SMOOTH CARESS OF THE BUBBLES  
AND THE BODY TO THE INFINITELY LONG, MOUTHWATERING  
AND SALINE FINISH, THE WINE CASTS A LINGERING SPELL.



# BEYOND THE BOUNDARIES OF TIME

CRISTAL VINOOTHÈQUE NOW PRESENTS ITSELF  
TO US IN A NEW LIGHT;

it is a brilliant creation, the bounty of Nature guided by Man, and a  
unique know-how that deepens the wine's concentration and texture,  
while preserving its remarkable freshness.





This extra impetus imparted by time, this twenty-year patina, reveals itself to us in a Cristal with a different character, upholstered by the warm notes from its ageing and preserving its aromatic concentration and vinous depth within an astonishing complexity.

THIS IS A CRISTAL “TAKEN FURTHER”,  
EXPRESSING ITSELF AT THE PEAK OF ITS BEAUTY,  
WITH THE PROMISE OF CONTINUED EVOLUTION.

This champagne is a wonderful variation on previous vintages, encapsulating the passing of time whilst opening onto infinity. It will come into its own when paired with fine cuisine.



VINOTHÈQUE  
CRISTAL®

LOUIS ROEDERER  
CHAMPAGNE