



LOUIS ROEDERER
CHAMPAGNE

CRISTAL VINO THÈQUE

This is the story of a “laboratory of time”, one which pushes back the limits of eternal youth a little further each day. Cristal puts on a new identity, fashioned by a tailor-made ageing process and late disgorgement. Available as a white and a rosé, this exceptional *cuvée*, which rejuvenates over time, is the perfect embodiment of our quest for eternal freshness.

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.



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 draw out its freshness, to devise an ageing process that preserves the wine in all its purity, elegance and finesse, for as long as possible. To do this, we needed a new backdrop, a new identity that would prolong its taut, chalky notes and push back the boundaries of time; the result is Cristal Vinothèque, the embodiment of eternal youth.



Cristal Vinothèque only reveals itself to those who are patient, through the prism of a tailor-made ageing process, disgorged late to preserve all its original freshness.

The challenge for the cellar master is to foresee this slow progression, and to provide everything required to ensure an unalterable purity.

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 12 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.



After the 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.





ETERNAL YOUTH

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.

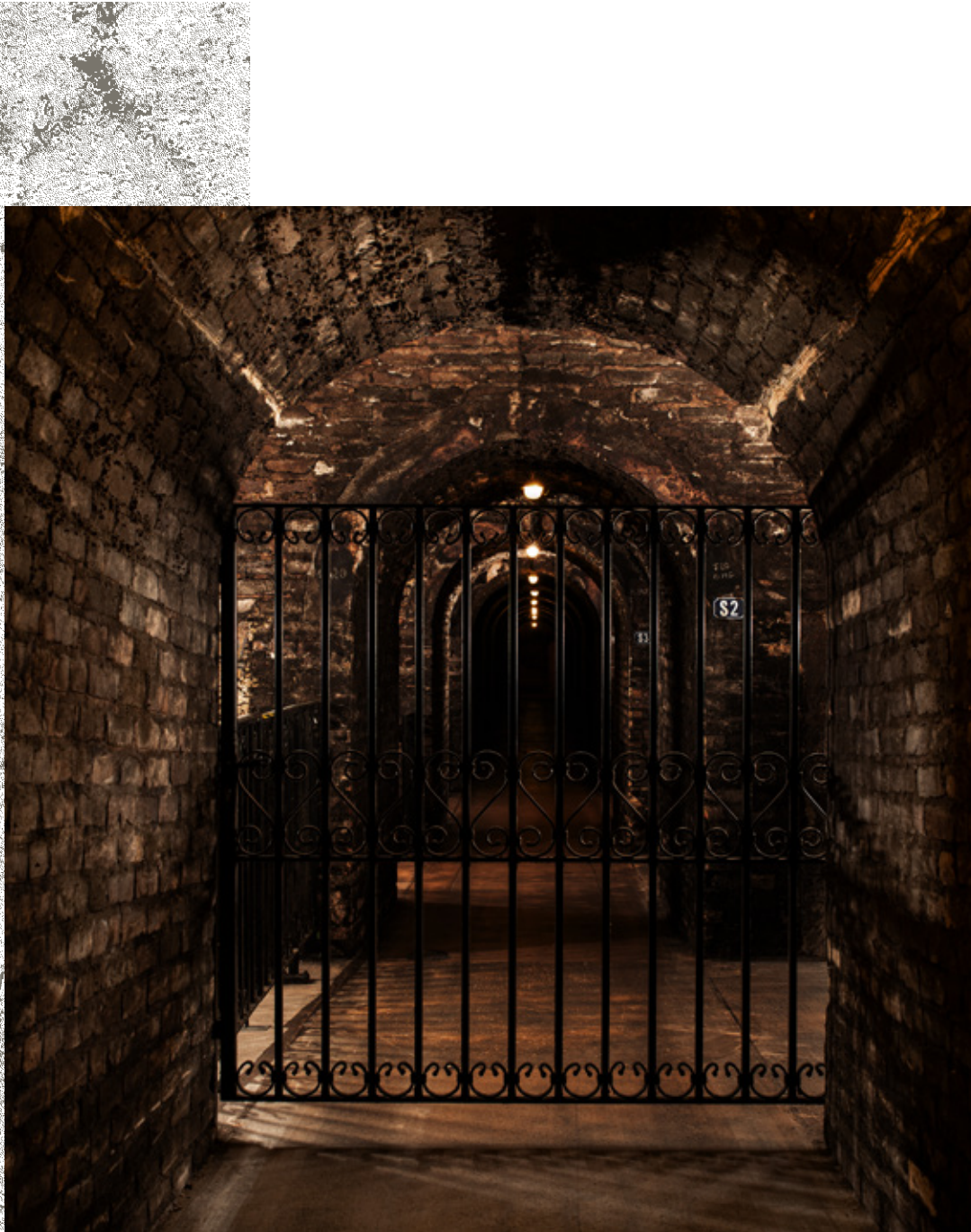
THE MORE TIME PASSES, THE YOUNGER THE WINE BECOMES,
THE MORE THE TRACES OF THE PAST FADE AWAY, ALLOWING
ONLY THE QUALITIES OF ETERNAL YOUTH TO SHINE THROUGH.



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 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 fresher 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 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; its aromatic notes remain fresh, undulating and vivacious, 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.



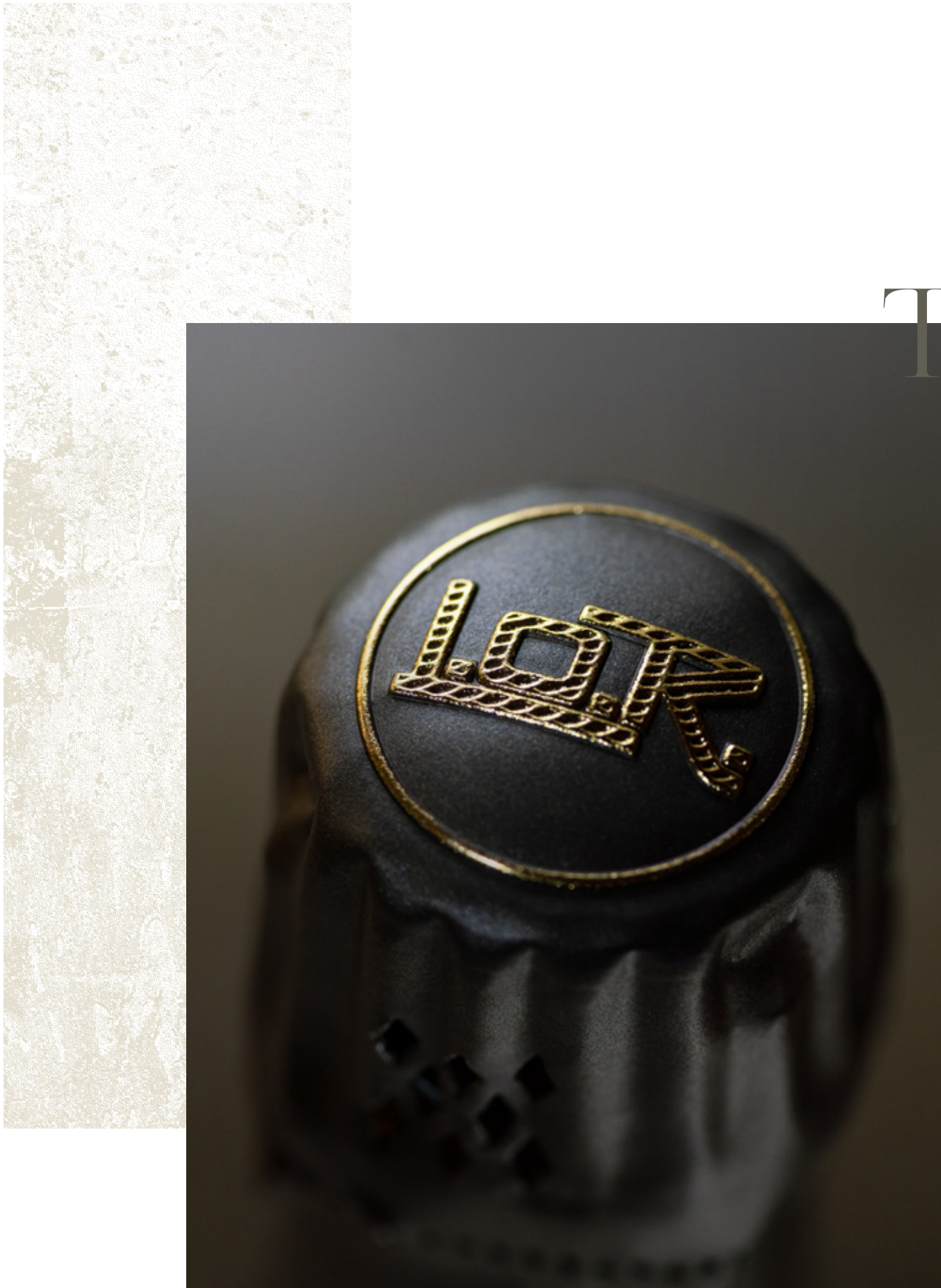
This time spent in the subterranean world, protected from the light, this world of silence, is the start of a new chapter for the wine. It is this time spent quietly ageing in the cellar that amplifies the wine's perfumes, continually building its aromatic intensity.



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 luster created by twenty years ageing, far from constraining or imprisoning the wine, reveals it unto itself: it is an astonishing example of Cristal revealing all the power of its chalk, the radiance of light, of a soil, of a sky. 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 an even softer and finer texture.

Cristal Vintothèque 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.

CRISTAL VINTOTHÈQUE 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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