



VINTAGE

A classic and very generous vintage that blessed us with both quality and quantity! 2004 was characterised by relatively cool and consistent temperatures throughout the season and a significant lack of rainfall (around 30%) during the growing cycle in spite of a particularly rainy and cool August. This was fortunately followed by a dry and sunny September which helped the grapes to ripen spectacularly well. On 20 September, as a reward for the intensive work carried out in the Louis Roederer vineyards, the grapes attained the perfect balance between ripeness and freshness, the indication of an outstanding vintage.

*A midsummer
night's dream!*

CRISTAL ROSÉ VINOThÈQUE 2004

TASTING NOTES

A still very vibrant salmon pink hue flecked with orange and copper nuances.

A persistent stream of smooth, ultra-fine bubbles.

The bouquet discloses lovely tangy, concentrated fruit (raspberry liqueur, Roussillon apricots) and ripe citrus (blood oranges) interwoven with hints of smoke and toasted, chocolatey spices. After aeration, the bouquet becomes more intense and appears to be almost younger, revealing scents of rose and peony petals and a mixture of fern, damp chalk and spicy and smoky notes, typical of the old Pinot noir vines in Ay.

The palate is a vibrant mixture of fragrant aromas, concentration, texture and freshness. The volume immediately creates the impression of roundness that is gradually drawn out through the delicacy of the bubbles. There is a horizontality here, a breadth created by the concentrated fruit and the autolysis, but this then takes on a vertical and tapered character thanks to the sensation of energetic, chalky soil. The initial soft caress of substance and bubbles, the ethereal lightness of the powdery, drying chalk, and the lingering, mouth-wateringly saline length on the palate are spellbinding. One succumbs to the delightful sensation of umami with its smoky, iodised, saline and refreshing characteristics.



PRODUCTION

ORIGINS:

1/2 our "la Rivière" Estate
1/2 our "la Côte" Estate

MAIN CRUS:

Ay, Avize, Mesnil-sur-Oger

GRAPE VARIETIES:

56% Pinot noir
44% Chardonnay

WINE IN OAK:

20%

MALOLACTIC FERMENTATION:

0%

DOSAGE:

8 g/l

HARVEST:

From 20 September
to 13 October 2004

Cristal Rosé Vinothèque 2004 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 9 years "sur lattes" followed by 5 years "sur pointes" and benefitted from a further 6 years rest after disgorgement.