



LOUIS ROEDERER
CHAMPAGNE

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.

This wine embodies the very essence of what Cristal Vintothèque is all about. At 20 years of age, this "Cristal beyond" reveals all its complexity in a transparent and eternally fresh expression.

CRISTAL VINOThÈQUE 2004

TASTING NOTES

Intense hue with deep yellow tints.

A persistent stream of tightly packed and fast-flowing bubbles.

Rich, deep bouquet developing notes of white flowers, wheat and ripe, concentrated citrus (candied lemon). One has the impression of freshness, youth and an almost chalky quality. After aeration, deliciously toasted croissants and baked apples come to the fore, along with some «mineral» and smoky notes indicative of a fine reduction, but what is really surprising here is the wine's incredible aromatic freshness.

The palate is complex, with a texture that is enveloped and drawn out by some soft, fine and deliciously smooth bubbles. One has the impression of a shimmering and tactile wine, but one that remains grounded in the chalky soil, salinity and finesse characteristic of Cristal. The dry extract on the mid-palate integrates smoothly with the resurgence of a bold and timeless chalky freshness. The finish is mouth-watering and powdery with a slight bitterness derived from the autolysis making this wine perfect for gastronomy.



PRODUCTION

ORIGINS:

1/3 our "la Rivière" Estate
1/3 our "la Montagne" Estate
1/3 our "la Côte" Estate

MAIN CRUS:

Verzenay, Verzy, Beaumont-sur-Vesle,
Ay, Avize, Mesnil-sur-Oger, Cramant

GRAPE VARIETIES:

57% Pinot noir
43% Chardonnay

WINE IN OAK: 21%

MALOLACTIC FERMENTATION: 0%

DOSAGE: 8 g/l

HARVEST:

From 20 September to 13 October 2004

Cristal Vintothèque 2004 celebrates the remarkable adventure of just a small number of bottles, laid down for more than 20 years in the Louis Roederer cellars, in the quest for perfect balance. This *cuvée* was aged for 9 years "sur latte" followed by 5 years "sur pointes" and benefitted from a further 6 years rest after disgorgement.