

CRISTAL VINOTHÈQUE 2000

VINTAGE

2000 was a chaotic, difficult and very rainy year. A succession of storms were accompanied by destructive hailstorms, the worst of which was in the Montagne de Reims on 2 July. Summer saw oceanic weather conditions and gave rise to a very classic style of wine: smooth, lush, elegant and precise. These seductive and discreetly powerful wines show the beauty of the Chardonnay varietal at its finest.

There is a sensation of perfection in the exceptional tasting experience, this rare window of beauty, embodied by Cristal Vinothèque. Time has weaved its magic by honing the aromas, imparting complexity and depth, perfecting textures and transforming the initial acidity into a saline and powdery freshness.

TASTING NOTES

Warm yellow hue with a deep core.

Beautifully formed threads of bright, lively and ultrafine bubbles.

The nose offers up juicy, crunchy notes of yellow fruit, toasted hazelnuts, honey, almonds and nougat. The restraint and delicacy of its aromas prevail, this Cristal needs to be understood in order to fully appreciate its nuances.

The texture caresses the palate in gentle waves. The bubbles blend harmoniously into the wine's fabric and discreetly complement its everlasting, chalky freshness. This is a wine that is both generous and ripe yet remarkably restrained. The extraordinary finish is characterised by a powdery, saline freshness which gives it a light, ethereal and silky structure. Perfection.



PRODUCTION

ORIGINS:

1/3 "La Rivière" vineyards

1/3 "La Montagne" vineyards

1/3 "La Côte" vineyards

MAIN CRUS:

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

GRAPE VARIETIES:

58% Pinot noir

42% Chardonnay

WINE IN OAK: 24%

MALOLACTIC FERMENTATION: 0%

DOSAGE: 8g/l

Cristal Vinothèque 2000 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 11 years "sur lattes" followed by 5 years "sur pointes" and benefitted from a further 4 years rest after disgorgement.