



LOUIS ROEDERER
CHAMPAGNE

CRISTAL VINOtheQUE 2002

VINTAGE

An extraordinary year with all the qualities of an exceptional vintage in Champagne: consistently warm temperatures yet without excessive sunshine or heat, a particularly mild winter, slightly less rainfall than average during the growing cycle (20% less), cool nights and a cool, dry northeast wind in August and September. These exceptional conditions resulted in optimum ripeness levels in the grapes and good concentration of flavour. The harvesting began on the 12 September for the Chardonnays which were displaying an average sugar concentration of over 11% in natural alcohol.

*This is something
that goes beyond champagne,
here we have a wine
with concentrated, long,
delicate and fresh textures
not dissimilar to a great
white Burgundy.*

TASTING NOTES

Dynamic yet delicate bubbles forming a lingering bead.

Golden yellow hue flecked with green.

Intense, complex bouquet with a blend of citron, citrus peel, grilled almond and wheat aromas. We have a tantalizing impression of morning dew combined with smoky notes, nougat and honey. Upon aeration, slightly truffled vanilla notes then come to the fore.

The palate is fresh and energetic yet caressing and luminous. The big, juicy, body quickly gives way to a limestone, saline and almost iodine-like finesse showing infinite energy. Fine, toasted hazelnuts round off the flavoursome palate. The finish lingers delicately with a powdery, salivating and very saline Umami-like sensation.

The 2002 Cristal Vinothèque is a gastronomic wine that is best decanted for a few minutes before drinking.



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:

60% Pinot noir
40% Chardonnay

WINE IN OAK: 17%

MALOLACTIC FERMENTATION: 0%

DOSAGE: 8g/l

HARVEST:

From 12 to 29 September 2002

Cristal Vinothèque 2002 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.