



LOUIS ROEDERER
CHAMPAGNE

VINTAGE

The mild spring of 1997 brought on an early bud burst and was followed by bitterly cold temperatures in mid-April coupled with severe frosts which damaged the Verzenay and Verzy vineyards. Flowering took place early, on 10th June for the Côte des Blancs and Ay and on 13th June for Verzenay, and was immediately followed by a very cold and rainy spell which lasted through until early August and left us fearing the worst for our vines, due to the high threat of mildew and peduncular rot in particular. The return of better weather conditions in August and the warm and sunny weather in September saved a year that did not begin well! The harvests began on 15th September in the Vallée de la Marne, 18th September in the Montagne de Reims and 22nd September in the Côte des Blancs, and took place in bright sunshine! Harvesting from 15th September to 1st October 1997.

*A magnificent expression
of a mature champagne,
concentrated by the passing
of time yet, at the same time,
so fresh and refined.*

CRISTAL VINOETHÈQUE

1997

TASTING NOTES

Bright, golden hue that shimmers under the effect of the sprightly, ultra-fine bubbles.

Pure, precise, intense and complex bouquet, with a blend of white flowers, almond, honey and scents of nougat. After aeration, one can also detect the red fruit and smoke of the Pinot Noir, which is predominant in the blend. After a few minutes in the glass, warm and caramelised notes, reminiscent of macaroons, baked apples and tarte tatin, start to come through.

The wine is deliciously luscious on the palate, which has a rich, velvety texture and a delicacy created by the freshness and the fine effervescence. The intensity of the Corsican lemon aromas is surprising, and combines well with concentrated candied citrus fruit, without too much acidity, drawn out by the great powdery and saline chalky freshness. The wine is serene, poised and dense, and lengthened by the delicate bubbles.

The 15 years spent resting "sur lattes" have given this wine an almost baroque radiance, born from the contrast between the magnificent body, the concentrated texture, the imposing saline freshness that accompanies the bouquet and the umami presence. This freshness reminds us of the radiance of youth and purity, as if time had been suspended.



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:

62% Pinot noir
38% Chardonnay

WINE IN OAK: 6%

MALOLACTIC FERMENTATION: 16%

DOSAGE: 8g/l

Cristal Vinothèque 1997 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 15 years "sur lattes" followed by 5 years "sur pointes" and benefitted from a further 4 years rest after disgorgement.