

MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

LOUIS ROEDERER
CHAMPAGNE



Champagne Louis Roederer

Collection

Champagne, France
Vintage: 244

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|----|----|---|----|----|----|----|----|
| JS | 94 | V | 93 | WE | 93 | WS | 93 |
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Overview

Driven by a new ambition and freedom, Champagne Louis Roederer is writing the next chapter of its story with the creation of Collection. As the House practices a sustainable viticulture that respects the living environment in order to fully express the qualities of the terroir, it also anticipates future seasons while adapting to the present. As such, an uninhibited and bold approach was the only way Champagne Louis Roederer could take its perpetual quest for excellence to the next level—and create a worthy successor to Brut Premier.

Each Collection is a change of gear, a new chapter in the Louis Roederer uncompromising pursuit of taste. Always unique, yet decidedly familiar!

Winemaking

Collection is based on a selection of plots located in the heart of the Champagne region that are suited to its identity and where the emphasis is on sustainable growing practices. True to its roots and terroirs, Roederer's historical origins are reflected in the blend:

- 1/3 "La Rivière" | Vallée de la Marne
- 1/3 "La Montagne" | Montagne de Reims
- 1/3 "La Côte" | Côte des Blancs

Collection 244 represents the Champagne House's 244th blend since its foundation. It is based on the finest wines from the 2019 harvest (54%) and complemented by 36% of the Perpetual Reserve (2012-2018) and 10% of oak-aged reserve wines sourced from young Cristal vines (2012-2018).

35% of the wines undergo malolactic fermentation.

Tasting Notes

Lovely golden yellow, very champagne-like, hue. Dense and steady flow of extremely fine bubbles. Deep, broad bouquet of ripe fruit (wild peaches, williams pears) combined with citrus (lemons, blood oranges). The iodised and smoky notes, associated with the autolysis and the aging in wood, add aromatic freshness. Then come notes of chalk and a hint of reduction, suggesting that the wine will be concentrated and powerful. The entry to the palate is delicious showing a rich and robust texture. We have a very juicy and concentrated sensation as if we were biting into a ripe fruit. The substance is caressingly soft, coating the palate but is then immediately lightened by the delicate bubbles. The length is created by a lovely backbone of chalky freshness. The wine is both delectably rich, with a slightly roasted character, and super fresh thanks to a salivating finish. The smoky notes then take over to underpin a very flavorsome finish.

Collection 244 marks the return of the texture of the Meunier from the Marne and the Montagne, which adds a lovely richness to the well-structured and saline Pinot noir and Chardonnay grapes!

Harvest Notes

The dry, continental year of 2019 broke all previous temperature records in a succession of scorching heatwaves! Moderate yields and magnificent maturity resulted in wines that were dense and fresh. The harvest took place from September 10th to the 21st.

TECHNICAL INFORMATION

Varietals: 41% Chardonnay, 33% Pinot Noir, 26% Meunier
Dosage: 7 g/L