

MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

LOUIS ROEDERER
CHAMPAGNE



Champagne Louis Roederer

Collection

Champagne, France
Vintage: 242

JS	94	WE	94	WA	93+	D	93	VFTC	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 242 represents the Champagne House's 242nd blend since its foundation. It is based on the finest wines from the 2017 harvest and complemented by 34% of the Perpetual Reserve (2012-2016) and 12% of oak-aged reserve wines sourced from young Cristal vines (2009, 2011, 2013, 2015, 2016).

Tasting Notes

The Collection 242 blend is dominated by Chardonnay which was of exceptional quality in the 2017 vintage. The perfectly ripe Chardonnay grapes lend the wine its aromas of ripe, sweet fruit complemented by subtle oaky notes. The palate is rich and ripe with a luxurious texture that coats the palate, the signature of an outstanding Chardonnay. The Pinot noir and Meunier grapes from the Vallée de la Marne complete the wine's broad, luscious, smooth and juicy character. The finish is energetic and fresh.

Harvest Notes

2017, the base vintage for Collection 242, was a year of living dangerously! An exceptionally warm and dry winter and spring, but the latter brought severe frosts from 17 to 29 April, setting the sorry record for 12 nights of frost. These were followed by a dull, wet and not particularly hot summer, which ended in an almost tropical (hot and humid) spell at the end of August. This sudden change led to a significant increase in grey rot on the ripening Pinot noir and Meunier grapes. The harvest was fast-paced and completed very quickly demanding precise and methodical selection work, of an unprecedented level even for Roederer. The harvest took place between August 31st and September 9th 2017.

TECHNICAL INFORMATION

Varietals: 42% Chardonnay, 36% Pinot Noir, 22% Pinot Meunier
Dosage: 8 g/L