

# MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

**LOUIS ROEDERER**  
C H A M P A G N E



Champagne Louis Roederer

## Collection

Champagne, France  
Vintage: 246

WE	94	JD	93+	WS	93	V	93	JS	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 246 represents the Champagne House's 246th blend since its foundation. It is based on the finest wines from the 2021 harvest (55%) and complemented by 35% of the Perpetual Reserve (2012-2020) and 10% of oak-aged reserve wines sourced from young Cristal vines (2012-2017).

30% of the wines undergo malolactic fermentation.

### Tasting Notes

Champagne colored with bright, luminous reflections. Very fine, even bubbles. The bouquet reveals yellow fruits (mirabelle plum and nectarine) and candied citrus (lemon), complemented by toasted, oaky notes (vanilla) which come from the 24% of wines vinified in French oak foudres. The fine reductive notes (shellfish) weave their spell, giving the wine a very chiselled character sculpted by the Chardonnay. The palate is very light and delicate with fruity (peach) and floral (pollen) flavors. The gently releasing bubbles are soft and creamy, creating a mouth-watering impression thanks to the savoury and dry-chalk sensations created on the tongue and lips. The texture on the mid-palate is fresh, oily, powdery and vibrant. The finish is serene and graceful, and lifted by some smoky and toasty reductive notes that are very definitely from the Perpetual Reserve.

Collection 246 is a precise, soft and lively champagne. Its thirst-quenching lightness comes from the exceptional proportion of Chardonnay, which creates finesse, elegance, chalkiness and salinity. It is not unlike the character of certain Blancs de Blancs.

### Harvest Notes

The 246th harvest at Louis Roederer was a challenging, gruelling and in many ways confusing one. 2021 will be remembered as a year when the vineyard team showed unwavering commitment in the face of what was probably one of the most difficult winegrowing seasons since 1958, resulting in low yields!

The harvest took place from September 13th to 30th, 2021.

## TECHNICAL INFORMATION

Varietals: 54% Chardonnay, 35% Pinot Noir, 11% Meunier  
Dosage: 7 g/L