



LOUIS ROEDERER

CHAMPAGNE

COLLECTION 244



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

COMPOSITION

Collection 244 represents the Champagne House's 244th blend since its foundation.

- It is based on the finest wines from the 2019 harvest (54%)
- Complemented by 36% of the Perpetual Reserve (2012-2018)
- 10% of oak-aged reserve wines sourced from young Cristal vines (2012-2018).
- 35% of the wines undergo malolactic fermentation
- Dosage is 7g/L



VARIETALS

41% Chardonnay
33% Pinot Noir
26% Meunier



GREEN EMBLEM WINERY



94
POINTS

JAMES SUCKLING.COM

The first impression is as invigorating as a sea breeze. I love the interplay of mirabelle, grapefruit and lychee fruit with minty freshness and waxiness from lees contact. And all this is welded to a beautifully proportioned palate with plenty of structure, the acidity bright and the mousse animating. Very salty finish that pulls you back for more. A cuvee of 41% chardonnay, 33% pinot noir and 26% pinot meunier. Of these, 15% fermented in oak and 85% in stainless steel. The final blend contained 36% reserve perpetual and 10% reserve wines of the 2012 - 2018 vintage from oak. The dosage is 7 g/l. Drink or hold.

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POINTS

Wine Spectator

An elegant Champagne, with bright acidity buoying a well-integrated range of ripe pear and white cherry, almond skin, fleur de sel and apple blossom. It's fine and seamless, with a lingering, spiced finish. Chardonnay, Pinot Noir and Meunier. Drink now through 2028.

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

—Jean-Baptiste Lecaillon, Chef de Caves



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