

# COLLECTION 245



**VARIETALS:**  
 41% Chardonnay  
 35% Pinot Noir  
 24% Meunier  
**DOSAGE: 7 g/L**



## 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 245 represents the Champagne House's 245th blend since its foundation. It is based on the finest wines from the 2020 harvest (55%).

- Complemented by 35% of the Perpetual Reserve (2012-2019)
- 10% of oak-aged reserve wines sourced from young Cristal vines (2012-2019).
- 22% of the wines undergo malolactic fermentation.
- Dosage is 7g/L

**94**  
POINTS

 The Wine Independent

Roederer's specialty multi-vintage house blend is the annual Collection creation, and this year's Collection 245 is a finely woven, mineral-laced beauty. Composed of 41% Chardonnay, 35% Pinot Noir, and 24% Pinot Meunier, the backbone (55%) is from the 2020 harvest, while 35% comes from a Perpetual Reserve of 2012-2019 vintages, and 10% is Reserve Wines aged in oak (2010, 2013, 2015, 2017, 2018, and 2019). The dosage is just 7 grams per liter. Notes of citron blossom, lemon tart, and lime leaves slowly emerge from the glass, leading to hints of raising bread dough, fresh ginger, and sea spray, with a touch of coriander seed. The light-bodied, very dry, beautifully poised palate is elegantly crafted with intense citrus and mineral layers and a lively yet well-knit backbone, finishing long and chalky. I love the restraint here—unmistakably Roederer.

**93**  
POINTS

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Restrained green apple, lemon bush and lime, plus light brioche and chalk. Medium to full body with fine, nicely persistent bubbles and good substance on the mid-palate. Almost biting yet polished at the end, with long, refreshing acidity. Lacks a bit of complexity at the moment, but fresh. Best from 2025.

**92**  
POINTS

 VINOUS

The NV Collection 245 is another stellar Champagne from Roederer. Apricot, white flowers, spice, white pepper and tangerine oil all open in the glass. This is a more open-knit style from Roederer. The blend is 41% Chardonnay, 35% Pinot Noir and 24% Meunier based in 2020, but with 35% reserve wines from a perpetual reserve of previous editions and 10% reserve wines in oak, meaning the base vintage is not particularly evident. Dosage is 7 grams per liter, but it feels a bit higher than that.

**92**  
POINTS

 WINE SPECTATOR

A mineral-driven version, with an airy, chalky-textured mousse. Deftly integrates hints of smoke and oyster shell with flavors of yellow plum, Gala apple, honeysuckle and salted almond. Refined and persistent on the finish. Chardonnay, Pinot Noir and Meunier. Drink now.

