

# COLLECTION 246

...the 246 is impeccably done and absolutely delicious. **vinous**



#### VARIETALS:

54% Chardonnay  
 35% Pinot Noir  
 11% 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 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)
- 10% of oak-aged reserve wines sourced from young Cristal vines (2012-2017)
- 30% of the wines undergo malolactic fermentation

**94**  
 POINTS  
**WINE ENTHUSIAST**

An energetic bouquet opens on perfectly ripe orchard fruit of freshly cut pears and bergamot, framed by chalky limestone that signals both precision and depth. The palate is brisk and composed, moving effortlessly with clarity and drive before settling into a long, saline finish. Expressive, balanced and deeply satisfying.

**93+**  
 POINTS  
**JEB DUNNUCK**

The NV Champagne Collection 246 is fantastic and has refreshing nerve, with more citrus, pure lemon curd, white grapefruit, and white peach. Medium-bodied, it floats through the palate, with a refined mousse and fantastic fresh acidity.

**93**  
 POINTS  
**vinous**

The NV Brut Collection 246 is positively stellar. It's a terrific example of where Roederer is going with this cuvée stylistically. Brisk saline notes cut through a core of orchard fruit, mint, white pepper and slate. There are no hard angles or awkward contours. The 246 is based on 2021, an extremely tricky vintage for Champagne. Chef de Caves Jean-Baptiste Lécaillon bumped up the percentage of Chardonnay considerably and focused on Pinots from the Montagne de Reims. About 30% of the lots underwent malolactic fermentation to soften the edges. Twenty-four percent of the wines were fermented in oak, the rest in tank.



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