



VARIETALS:
 54% Chardonnay
 35% Pinot Noir
 11% Meunier
DOSAGE:
 7 g/L



GREEN EMBLEM WINERY

COLLECTION 246

By identifying the wine with a number, they do not intend to produce the same profile year in and year out, but rather, they will embrace the singularity of each vintage, accepting the different personalities of the base year.


 WINE ADVOCATE

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

93
 POINTS
 Wine Spectator

A harmonious Champagne that shows impeccable balance, with depth and focus to its flavors of white cherry, Honeycrisp apple, tangerine peel and biscuit, while retaining vibrancy and grace. A chalky underpinning comes to the fore on the creamy finish, joining delicate spice and floral accents. Chardonnay, Pinot Noir and Meunier. Drink now through 2030.

93
 POINTS
 JAMES SUCKLING.COM

This has pretty and elegant aromas of pears, apple blossoms, grapefruit and chalk. It's silky, fresh and beautifully balanced on the palate, with very soft bubbles. Based on 2021, with reserve wine from a perpetual reserve created in 2012, plus reserve wines kept in oak from 2012, 2013, 2014, 2015, 2016 and 2017. Drink now.



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