







It was a desire for freedom,
to take the quality of our multi-vintage
blends to an even higher level,
that prompted us to take a new course
of action and to create Collection,
a worthy successor to Brut Premier.
Collection is a champagne that
is vibrant and contemporary!



CHAPTER

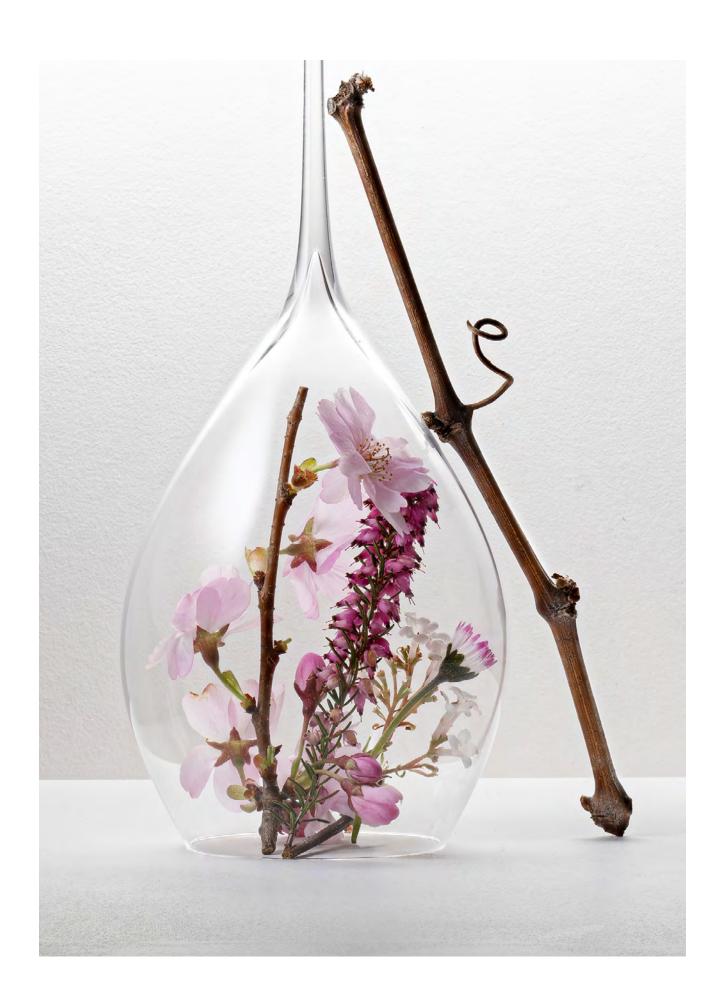
Driven by a new ambition and freedom, with the creation of Collection, we are writing the next chapter of our story. The times we live in; climate change and the importance of practising a sustainable viticulture that respects the living environment in order to fully express the qualities of the terroir, these are all factors that must be taken into account. Anticipating future seasons and adapting to the present are our ongoing challenges; we felt we had to take our quest for excellence in our blends to the next stage, permitting ourselves to be bold and uninhibited in our approach.

We started thinking about all this 10 years ago.





The facts were there for all to see. Climate change has affected the Champagne region over the last 30 years; we viewed this as an opportunity: by harvesting riper grapes in earlier harvests, we would be able to produce a vintage champagne more often. This new context, of course, affects the development of our wines. The possibilities offered in terms of the wines' typicity and characteristics were broadening our winemaking scope.



The finest works are often forged by constraint and adversity. Driven by a new energy, we decided to reinvent our blends, reshape our know-how and rethink our methods in order to fall into step with Nature's new tempo. The creation of Collection was therefore something we had to do.

It is an evolution in structure, form and style.

The start of a new chapter in the story of our

Champagne House that we are continuing to

write with passion.

THE ART

OF

Thus freed from any imposed formula, in a single-minded pursuit of the best wine each year, we are placing the art of blending even more at the heart of our approach; better still, it is becoming the prime element, as our ambition is to take the quality of our multi-vintage wines to the next level.



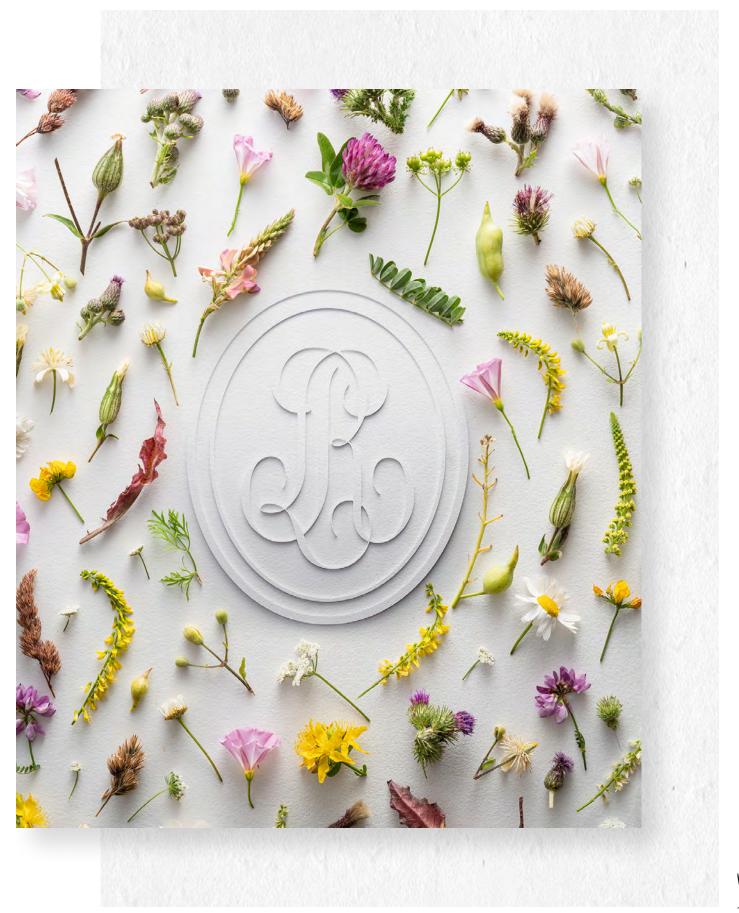
BLENDING





Of course, this new challenge is aligned with Louis Roederer's founding vision and the full weight of our historic savoir-faire built up over time.

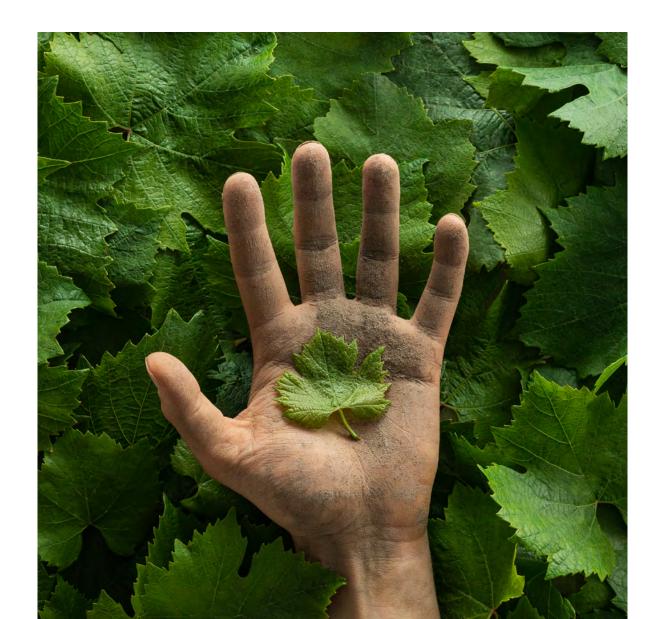
Today, this wine is entering a new, important phase. It is more than just an evolution in style, it is a change of template, a velvet revolution that gives birth to this multi-vintage Collection champagne, another important milestone in our quest for progress and absolute quality.



SOURCED

FROM THE "HEART OF THE TERROIR"

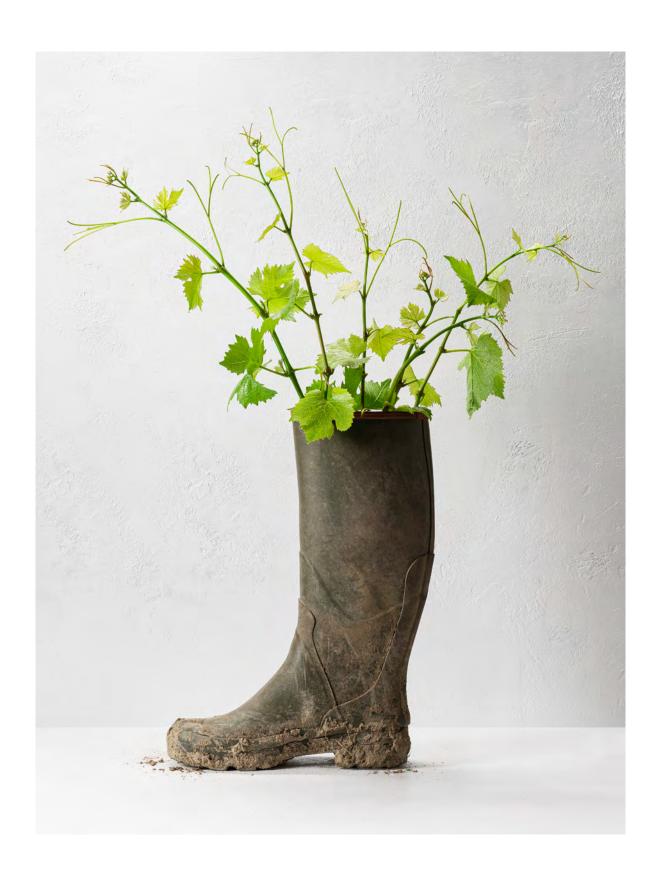




Collection is based on a selection of plots located in the heart of the Champagne region that are suited to its identity and where the emphasis is on sustainable growing practices.

We have embraced the path of responsibility and modernity, that of a demanding and committed approach to viticulture, respectful of the environment and our ecosystem. Without haste, taking just the right measure of what Nature offers us, we are following a path that is liberating yet offers important safeguards: organic growing, practices inspired by biodynamics, pruning that respects the flow of the sap and the preservation of our vegetal material by ensuring its regeneration.

We therefore carefully redefined all the plots for Collection, those on our Louis Roederer estates and those part of our historic partnerships, to retain only those plots rooted in this "Cœur de Terroir" (heart of the Terroir): lieux-dits, exposures, lands with strong identities, usually chalk soils, those most capable of giving us the best of their fruit, vintage after vintage.







All these plots of vines are closely monitored from an agronomic and quality point of view; those from our partnerships receive our year-round attention. We work hand in glove with our partner growers who entrust us with their harvest each year; this close collaboration guarantees the origin of the grapes, the use of our agreed growing practices and, above all, the intrinsic quality of each bunch of grapes. Each grape that goes into the composition of Collection has therefore undergone a rigorous selection process both upstream, in the vineyards, and downstream, at the time of harvesting and pressing, in order to retain only excellence.

Lastly, true to our roots and our terroirs, we wanted to reflect Roederer's historical origins in the blend: 1/3 "La Rivière" estate, 1/3 "La Montagne" estate and 1/3 "La Côte" estate.

THE PERPETUAL

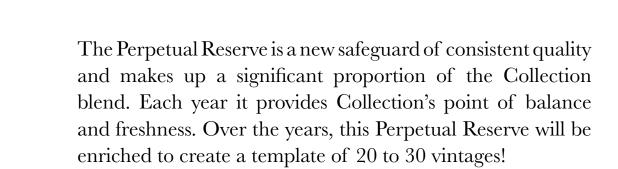
To further enhance the freshness and to balance the superb maturity of the harvested grapes, we have created a "Perpetual Reserve".

RESERVE &

OAK-AGED WINES RESERVE WINES

Started with the 2012 vintage, enriched each year with wines from the latest harvest and stored in large capacity stainless steel vats, this Perpetual Reserve brings new tasting sensations, both tactile and gustatory: the wine acquires more breadth, depth, substance and contrast; its texture is fleshier and more enveloping, adding to the overall complexity. This Perpetual Reserve gives full expression to its soil and its limestone character, giving the end wine a fresh lift.





In parallel to this Perpetual Reserve, we have greatly increased the proportion of oak-aged reserve wines that goes into the blends. These wines from previous years and young plots on the Cristal estate, aged in large French oak vats (foudres), are a Louis Roederer hallmark. The patina of age adds a lovely softness to the blend and some slightly toasted smoky notes. These reserve wines nicely balance the freshness brought by the Perpetual Reserve wine and lend the wine greater intensity. Collection thus acquires modernity and complexity and is graced with all the virtues of a very great champagne.



COLLECTION 242...

AFREE

Created from the Perpetual Reserve and the oak-aged reserve wines, complemented by the finest wines from the most recent harvest, Collection is tied to our Champagne roots and the foundations of our Reims-based Champagne House. We therefore give ourselves the freedom to create the blend on the basis of whatever Nature gives us.

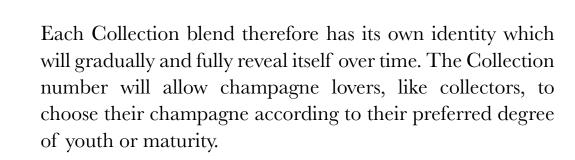


EXPRESSION

Collection 242 represents the Champagne House's 242nd blend since its foundation. It is crafted from 34% Perpetual Reserve, 10% oak-aged reserve wines from the 2009, 2011, 2013, 2014, 2015 and 2016 vintages, complemented by 56% of the finest wines from the 2017 harvest: mainly Chardonnays and Pinot noirs and Meuniers from the Vallée de la Marne.







Lastly, to learn more about our work, obtain complementary information about a particular champagne, or read about the unique history and personality of each blend, download the Champagne Louis Roederer App. This is a new communication tool that we have developed for all wine lovers.



It can be opened directly using the QR code located on the back label of each bottle.

TASTING NOTES



Aged between 3 and 4 years in our cellars, Collection is a deep and nuanced champagne that can be enjoyed now or with a few years of cellar-ageing to further hone its complexity and draw out the unique characteristics of each blend. This epicurean champagne is Louis Roederer's great multi-vintage champagne, its most respected flagship wine.

Collection opens with notes of white fruit, citrus zest and acacia blossom, which are followed by a light touch of roasted hazelnuts, the hallmark of the Chardonnay. The long, very pure structure ends on a pleasing saline note. Collection's freshness, precision and finesse make it an exceptionally approachable champagne, yet one that also evolves beautifully over time to reveal even more complex and precise flavours.





"Each Collection is a change of gear, a new chapter in the Champagne House's world of taste. Always unique, yet always decidedly Roederer!"

Jean-Baptiste Lécaillon, Cellar Master

Find out more about Collection, the new champagne from Louis Roederer, through an exclusive interview with the Cellar Master, Jean-Baptiste Lécaillon.





Crédits photos : Emmanuel & Quentin / Eric Zeziola