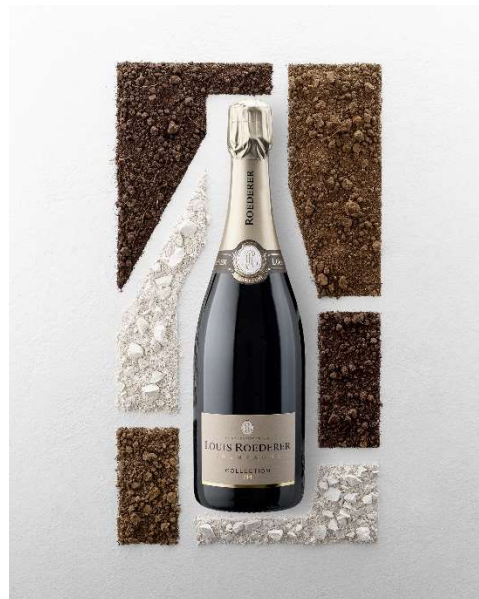


Press Release



Collection 244

In a time of climate change, the virtuosity of Louis Roederer's savoir-faire combined with the freedom of its style delivers a remarkable new multi-vintage champagne



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With Collection 244, the latest opus of its multi-vintage champagne, Louis Roederer continues its quest to create the finest champagne possible taking an approach in which, every year, the deepest respect for nature is coupled with an art of blending that is both meticulous and free. An excellent example of Louis Roederer's ability to adapt its savoir-faire to climate change, this champagne, the 244th blend since the creation of the Champagne House in 1776, has attained great plenitude. It is wonderfully well-balanced with an incredibly luscious power and a superb freshness provided by the *Réserve Perpétuelle*.

An exceptional year and a bespoke blend

Dry, continental and magnificently mature, from a year of record-breaking heatwaves, **the 2019 harvest** - 54% of the blend - **was one of unusual intensity**, creating fresh, dense wines with a masterful balance.

The 244 blend reflects the estate's historical origins: 1/3 from "La Rivière" estate, 1/3 from "La Montagne" estate, 1/3 from "La Côte" estate.

The 10% **reserve wines, aged in French oak *foudres***, originating from previous years and from young plots on the "Cristal" estate, give Collection's powerful and luscious character.

As for the *Réserve Perpétuelle*, which began life with the 2012 vintage and has been enriched every year with wines from the latest harvest creating a template of endless complexity, it makes up 36% of the blend and provides Collection with its hallmark freshness and energy.

Adapting to the current times and anticipating future seasons

The Collection "cuvée" is a wonderful illustration of a thought process, initiated by Louis Roederer over 10 years ago, aimed at tackling **climate change and taking into account the new balances** produced by this disruption. When it comes to the sustainable viticulture, respecting the living environment, that the Champagne House has always practised, this offers an almost infinite number of possibilities for the evolution of its wines and the expression of the qualities of the terroir, today and for many years to come.

"We have chosen to approach climate change, which has been affecting the Champagne region over the past thirty years, as an opportunity to harvest extra mature grapes at the end of earlier harvests and to take the quest for excellence in our blends to the next level.

These new balances necessarily determine the evolution of our wines in terms of their distinctive character and taste characteristics. Thus, 10 years ago, the idea of Collection was born..."
Jean-Baptiste Lécaillon, Cellar Master.

At every stage of the crafting of this bespoke champagne, Louis Roederer is guided by its quest for freshness and complexity, which is particularly necessary and timely in light of the changing climate. After four years tucked away in its cellars, Collection 244 expresses, with great brio and precision, the unique terroirs and exceptional harvest from which it originates.

The fruit of an intense year, the highly distinctive and original Collection 244 contributes in its turn to the history of a Champagne House that, since its foundation, has been dedicated to creating an ever richer palette of olfactory and gustatory expressions, thereby subtly cultivating its singularity and boldness in the pursuit of excellence.

About Louis Roederer

Founded in 1776 in Reims, Louis Roederer is an independent family-run champagne house headed by Frédéric Rouzaud. In addition to producing Louis Roederer and Cristal champagnes, Louis Roederer also owns Deutz champagne, Château Pichon Longueville Comtesse de Lalande (Grand cru classé de Pauillac), Château de Pez (Saint-Estèphe) and Maison Descaves in Bordeaux; Domaines Ott in Provence, Delas Frères in the Rhône valley, Porto Ramos Pinto in Portugal and, in California, Roederer Estate, Scharffenberger Cellars, Domaine Anderson, Merry Edwards Winery and Diamond Creek Vineyards.*

Committed to sustainable growing practices for over 20 years, the Louis Roederer Champagne House achieved a new milestone with the award, in March 2021, of the French "AB" organic agriculture certification for 115 hectares of its historic vineyards.

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