



MAISON FONDÉE EN 1776

LOUIS ROEDERER
CHAMPAGNE

COLLECTION 244

VINTAGE

The dry, continental year of 2019 broke all previous temperature records in a succession of scorching heatwaves! Moderate yields and magnificent maturity resulted in wines that were dense and fresh.

The harvest took place from 10 to 21 September.

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

TASTING NOTES

Lovely golden yellow, very champagne-like, hue.

Dense and steady flow of extremely fine bubbles.

Deep, broad bouquet of ripe fruit (wild peaches, william pears) combined with citrus (lemons, blood oranges). The iodised and smoky notes, associated with the autolysis and the ageing in wood, add aromatic freshness. Then come notes of chalk and a hint of reduction, suggesting that the wine will be concentrated and powerful.

The entry to the palate is delicious showing a rich and robust texture. We have a very juicy and concentrated sensation as if we were biting into a ripe fruit. The substance is caressingly soft, coating the palate but is then immediately lightened by the delicate bubbles. The length is created by a lovely backbone of chalky freshness. The wine is both delectably rich, with a slightly roasted character, and super fresh thanks to a salivating finish. The smoky notes then take over to underpin a very flavoursome finish.

Collection 244 marks the return of the texture of the Meunier from the Marne and the Montagne, which adds a lovely richness to the well-structured and saline Pinot noir and Chardonnay grapes!



PRODUCTION

ORIGINS:

1/3 our "la Rivière" Estate
1/3 our "la Montagne" Estate
1/3 our "la Côte" Estate

Grapes grown on Louis Roederer's own estates are complemented by grapes from our partner winegrowers plots selected from the "Heart of the Terroir".

GRAPE VARIETIES:

41% Chardonnay
33% Pinot noir
26% Meunier

244th BLEND:

PERPETUAL RESERVE:
36% (2012/2013/2014/
2015/2016/2017/2018)

RESERVE WINES AGED IN OAK:
10% (2012, 2013, 2014,
2015, 2016, 2017, 2018)

2019 HARVEST:
54% (with 5% vinified in wood)

MALOLACTIC FERMENTATION: 35%

DOSAGE: 7g/l