



COLLECTION,
The freedom of Louis Roederer style!



MAISON FONDÉE EN 1776

LOUIS ROEDERER
CHAMPAGNE



LOOKING TO

THE

FUTURE

TO CAPTURE THE ESSENCE
OF OUR TERROIRS





“Our thought process began 10 years ago. The facts were undeniable: climate change had been affecting the Champagne region over the past 30 years and we saw this as an opportunity to harvest extra mature grapes at the end of earlier harvests.

Responding to the times in which we live, along with sustainable and respectful winegrowing practices that accentuate the qualities of the terroir, have become central to our ethos and our work. Anticipating future vintages and adapting to current conditions are challenges we face every day, so we must continue to push ourselves in our quest for excellence in our blends. We must be bold and make the most of our freedom to act.

These new balances determine the evolution of our wines in terms of their distinctive character and taste characteristics, whilst widening the range of possibilities.

Thus, the idea of Collection was born.”

Jean-Baptiste Lécaillon, Cellar Master





With each new harvest, the thought process continues and becomes more uninhibited, to express the character of the year in a new creation, to craft a very fine multi-vintage champagne for gastronomy, endowed with a remarkable capacity for cellar ageing.

Collection 246 - the 246th blend since the Champagne House was founded in 1776 - is a multi-vintage blend sourced from carefully selected vineyard plots located in the heart of Champagne's finest terroirs, with a focus on sustainable viticulture.





This unique signature blend is full of the nuances and subtleties of the 2021 vintage and has drawn further freshness and complexity from the Perpetual Reserve created in 2012. It remains true to the classic Roederer style thanks to a judicious selection of reserve wines from previous vintages, all aged in French oak foudres.

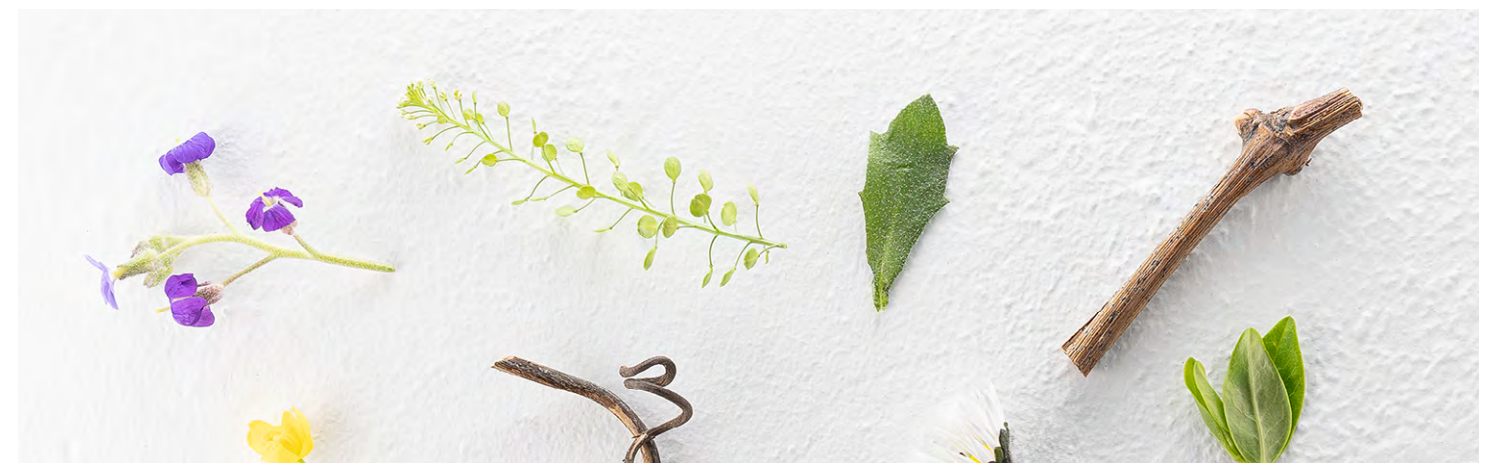
We allow ourselves the freedom to create the blend based on what nature offers us.





2021: A HEROIC VINTAGE

Not since 1958 have we faced such a challenging and unpredictable growing season. The 2021 vintage was particularly demanding and required the full commitment of our vineyard teams, who managed to save the harvest, although yields were significantly reduced.



Cool and wet, 2021 almost felt like a return to the Champagne climate of the past... but more importantly, it was a particularly gruelling growing season. An early budburst was followed by frost and heavy rains, with the appellation receiving an unprecedented amount of rainfall, especially in mid-July. In the end, the region produced one of its smallest harvests in decades.

This 246th blend from the Louis Roederer Champagne House expresses the freshness of the year and the precision and tension it brought. The Chardonnays, present in unusually high proportions in the blend, proved remarkably resilient, producing refined, elegant and saline grapes. The Pinots, though less powerful than usual, also captured the light, fresh character of the year.



*Collection 246 is thus a delicate and vibrant composition,
reminiscent of the character of certain Blanc de Blancs champagnes.*

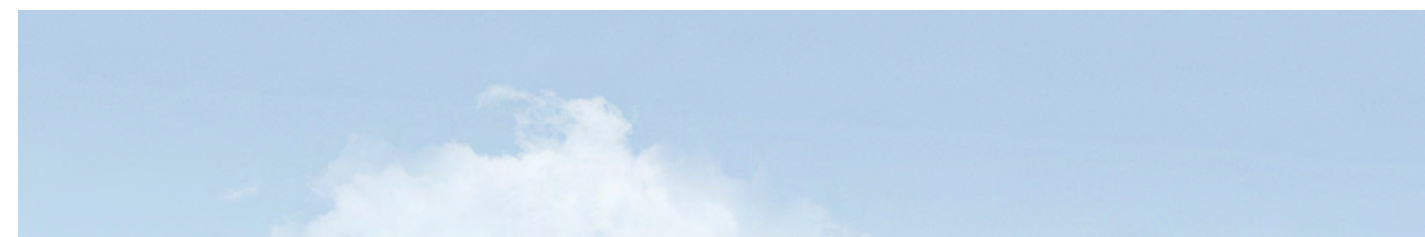




A BESPOKE

Thus freed from any imposed formula, in a single-minded pursuit of the best wine each year, Louis Roederer is placing even more emphasis on the art of blending; blending of the terroirs, origins and wines.

COMPOSITION





ROOTED IN THE “HEART OF THE TERROIR”

True to its roots, the Champagne House wanted to reflect its historical origins in the blend: 1/3 from our “La Rivière” Estate, 1/3 from our “La Montagne” Estate and 1/3 from our “La Côte” Estate.

All the plots of vines used for the creation of Collection, both those owned by Louis Roederer and those belonging to its longstanding partners, have therefore been re-evaluated in order to retain only those that are best suited to the Collection identity, rooted in the heart of the Champagne terroir.

This quest for the Champagne region’s most “expressionist” terroirs results in a multitude of different origins, *lieux-dits*, exposures, lands with strong identities and predominantly limestone soils, all of which have the ability to evolve over a long period of time. This approach not only allows Louis Roederer to better respond to climate change while gaining resilience and complexity but also guarantees the freshness of its wines and the continuity of the Roederer style.



BESPOKE VINIFICATION



The 2021 harvest resulted in fresh, crisp wines with a distinctly saline character, underpinned by a lively energy, firm structure and well-honed texture.

This constant freshness is fundamental to Collection. Taking advantage of the opportunity of greater maturity, the Champagne House balances out and further refines the wine that has been made more consistent by its Perpetual Reserve. Started with the 2012 vintage, enriched each year with wines from the latest harvest and conserved in a way that allows it to express all its chalky intensity, this Perpetual Reserve takes the freshness and complexity of the wine to the next level, bringing out its chalky resonance and lending it greater breadth, depth and contrast.





THE ART OF BLENDING

Made up of **55% of the 2021 harvest**, Collection 246 is an ode to taste and drinking pleasure. Each year, the Cellar Master composes a new symphony, inspired by the tonalities of the year, and then adds the wines from the Perpetual Reserve and the oak-aged reserve wines.

The Perpetual Reserve makes up **35% of the Collection 246 blend**, providing balance and freshness.



In parallel with the Perpetual Reserve, a significant proportion of wines from previous years and young plots on the Cristal estate, aged in French oak *foudres*, are added to the blend. These Reserve wines are Louis Roederer's signature and make up **10% of the Collection 246 blend**. They balance the freshness provided by the Perpetual Reserve and add intensity to the blend.



THE SINGULARITY

Aged in our cellars for almost four years, Collection 246 is a champagne of freshness, vibrancy and ethereal finesse.

Carried by the tension and balance of the vintage, the freshness of the Perpetual Reserve, and the complexity of the oak-aged reserve wines, it unfolds with grace and delicacy, revealing an accomplished fruit, evocative of mirabelle plum and candied citrus, complemented by a subtle touch of oak and charming toasted and iodised overtones.



OF COLLECTION 246



Its finely sculpted profile, characterised by delicacy and lightness, gradually reveals itself, with a delicious sensation of salty and chalky notes. The soft, creamy bubbles enhance this expression and support a delicate, powdery texture showing a dynamic, vibrant energy. The finish stretches out with serenity and grace, carried by some lovely smoky and toasted notes.

Collection 246 is a champagne of precision, softness and vibrancy, with a thirst-quenching delicacy. The high proportion of Chardonnay ushers it toward finesse and elegance, while endowing it with a distinctive saline quality.

This decidedly epicurean champagne is Louis Roederer's multi-vintage champagne par excellence!



Perfect with gastronomy and endowed with a long cellar ageing potential, it can be enjoyed now but it can also be kept back for several years during which it will further evolve to unveil another facet of its identity.

The Collection's number represents the number of blends created since the foundation of the Louis Roederer Champagne House and allows wine lovers to choose their wine based on the level of youth or maturity that they desire and appreciate.



*“Each Collection is a change of gear,
a new chapter in the Louis Roederer
world of taste. Always unique, yet always
decidedly Roederer!”*

Jean-Baptiste Lécaillon, Cellar Master

*For further information about our wines or a behind-the-scenes peek at
our Champagne House, please use the Louis Roederer app or simply
scan the QR code found on the back label of each bottle:*





Photos credits:

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Champagne Louis Roederer (CLR) — A limited company (‘société anonyme’) with a capital of €3,672,000 — N.M. 291-001 - RCS Reims B 335 681 169 00017

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Please drink responsibly.