

COLLECTION 247

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

44% Chardonnay
30% Pinot noir
26% Meunier

247TH BLEND

PERPETUAL RESERVE

27% (2012/2013/2014/2015/2016/2017/
2018/2019/2020/2021)

RESERVE WINES AGED IN OAK

5% (2013, 2017, 2018, 2019, 2020, 2021)

WINES IN OAK

23%

2022 HARVEST

68%

MALOLACTIC FERMENTATION

23%

DOSAGE

7G/L

VINTAGE

This 247th harvest at Louis Roederer is the complete opposite of the 2021 harvest. While 2021 was influenced by an oceanic climate with wet and rainy conditions, 2022 was characterised by a continental climate with plenty of sunshine and generally dry weather.

*The harvest took place from
29 August to 13 September 2022.*

Collection 247 expresses all the generosity of the 2022 fruit, beautifully balanced by the chalky, smoky quality created by the Perpetual Reserve and the long, mouthwatering signature of the Louis Roederer Champagne House.

TASTING NOTES

Bright, deep champagne hue. Very delicate, even and restrained bubbles.

The bouquet reveals impressive intensity and depth: the high proportion of Meunier, combined with Pinot noir, brings notes of sun-ripened yellow fruits (mirabelle plum) and orchard fruits (William pear). The Chardonnay is equally impressive, adding lovely warm notes of pollen and soft white flowers with a hint of vanilla. With aeration, the autolysis comes through as chocolatey, lightly roasted spices reminiscent of baked apples.

The palate is fleshy with a lively freshness. The juicy fruit brings a caressing, creamy volume but without any heaviness. It is pure indulgence - a truly delicious sensation like biting into perfectly ripe, freshly-picked fruit. The soft bubbles are essential here, providing a creamy lightness while channelling the energy of a very subtle touch of tannin and bitterness. The long, drawn-out finish is soft and concentrated, revealing chalky, saline and mouthwatering overtones.



“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

A symbol of the freedom inherent to the Roederer style, Collection is based on a multi-vintage blend drawn from selected vineyard plots in the heart of the Champagne terroirs, with an emphasis on sustainable growing. This champagne expresses the full range of Champagne Louis Roederer’s expertise, while confidently reaffirming its commitment to quality.

This distinctive signature, capturing all the nuances of a single year’s harvest, is complemented by a proportion of blended wines, which has been preserved in our cellars within a “Perpetual Reserve” created in 2012. It is then further enriched by a broad selection of reserve wines from previous harvests, aged in large French oak barrels (foudres).

Each year, the Cellar Master composes a new opus - a wine of character, made to be collected and savoured with fine cuisine.

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GRAPE VARIETIES

Chardonnay, Pinot noir, Meunier

The focus is on freedom of blending, while preserving a majority of Chardonnay and Pinot noir. For further information, consult the Louis Roederer app.

LOUIS ROEDERER’S VINEYARDS

