



MAISON FONDÉE EN 1776

LOUIS ROEDERER
CHAMPAGNE

COLLECTION 243

VINTAGE

2018 was a warm, continental and truly unique vintage. Summer set many new records in terms of heat, drought and sunshine levels. The Pinot noirs displayed a luxurious texture whilst the Chardonnays were dense and saline where harvested at perfect ripeness and the Meuniers were intensely fruity.

The harvests began on 27 August and ended on 8 September.

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

TASTING NOTES

Bright, golden hue with shimmering highlights.

Fine, lively mousse with lingering threads of bubbles.

The bouquet is open and rich yet also wonderfully fresh. It offers an explosion of ripe, delicate fruit with intense notes of yellow fruit (mirabelle plum) from the Pinot noir complemented by sweet citrus fruits (lemon meringue pie) and delicate notes of white flowers (jasmine) from the Chardonnay. The nose opens up to reveal autolytic characters and evolves towards smoky, roasted notes and freshly baked pastries.

The palate is deep and dense with a big, well-structured backbone. The texture is simply mesmerising with its fleshy mouthfeel from the Pinot noir that coats the palate before giving way to an incredible saline freshness with a pleasant hint of bitterness. This wine combines the strength, intensity and power of the delectably ripe Pinot noirs which are balanced to perfection by the chalky freshness and density from the Chardonnay which forms the majority of the blend.

Collection has all its warmth and generosity thanks to the perfect ripeness of the fruit harvested in the 2018 vintage, yet it is the freshness, energy and complexity of the 'Réserve Perpétuelle' created in 2012, as well as the texture imparted by the oak ageing, that extend and elongate the wines' body resulting in unrivalled finesse and persistence.



PRODUCTION

ORIGINS:

1/3 "La Rivière" vineyards
1/3 "La Montagne" vineyards
1/3 "La Côte" vineyards

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:

42% Chardonnay
40% Pinot noir
18% Meunier

243rd BLEND:

PERPETUAL RESERVE: 31%
(2012, 2013, 2014, 2015, 2016, 2017)

RESERVE WINES AGED IN OAK:

10% (2009, 2011, 2013, 2014,
2015, 2016, 2017)

2018 VINTAGE: 59%

MALOLACTIC FERMENTATION: 26%

DOSAGE: 8g/l