

COLLECTION 241

VINTAGE

2016, the base wine for Collection 241, was characterised by particularly varied weather conditions which proved good for the quality of the grapes. After what was a cold, wet spring, summer got off to a late start and was warm and dry with a heatwave in late August. The weather was dry and sunny for the harvest which resulted in excellent ripeness in the grapes. These dry, sunny conditions were ideal for the Pinot noir grapes and gave them their intense fruity character and silky texture. Not to be outdone, the Chardonnays gave us a more classic, well-honed and saline character.

The harvest took place from the 15th September to the 1st October 2016.

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

The Collection 241 blend is based on the intensity of the Pinot noir grapes from the Montagne de Reims which were particularly outstanding in 2016 with their bouquet of tangy, yellow fruit combined with lightly toasted, saline notes. The palate is round and juicy with a chalky, mineral and saline freshness and a very distinctive structure. The overall impression is of a linear, elegant and fresh wine.



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:

40% Chardonnay
42% Pinot noir
18% Meunier

241st BLEND:

PERPETUAL RESERVE: 34%
(2012, 2013, 2014, 2015)

RESERVE WINES AGED IN OAK: 10%
(2011, 2012, 2013, 2014, 2015)

2016 VINTAGE: 56%

MALOLACTIC FERMENTATION: 30%

DOSAGE: 8g/l