



MAISON FONDÉE EN 1776

LOUIS ROEDERER

CHAMPAGNE

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LOUIS ROEDERER

WINE
SPECTATOR

the **TOP**
100 of
2021

COLLECTION 242

Driven by a new ambition and freedom, Champagne Louis Roederer is writing the next chapter of its story with the creation of Collection. As the House practices a sustainable viticulture that respects the living environment in order to fully express the qualities of the terroir, it also anticipates future seasons while adapting to the present. As such, an uninhibited and bold approach was the only way Champagne Louis Roederer could take its perpetual quest for excellence to the next level—and create a worthy successor to Brut Premier.

"Each Collection is a change of gear, a new chapter in the Louis Roederer uncompromising pursuit of taste. Always unique, yet decidedly familiar!" –Jean-Baptiste Lecaillon, Winemaker

"Collection 242 is a new wine from Roederer that replaces the Brut Premier in the range. The Collection (which now will be numbered by harvest) is a blend of three components: a perpetual reserve done in the classic non-malo Roederer style, reserve wines in oak with a touch of malo, and a base vintage, in this case 2017. That blend results in a NV Champagne that offers lovely richness and resonance, with plenty of yellow orchard fruit and floral character." –Antonio Galloni | **VINOUS**

94
POINTS

JAMESUCKLING.COM

"Aromas of cooked apple, bread dough and lemon tart follow through to a full body with round, delicious fruit and a rich, flavorful finish. Yet, it remains tight and fine with lovely, compressed bubbles. New energy and freshness. Medium-to full-bodied with layers of fruit and vivid intensity. Drink or hold."

93+
POINTS

Robert Parker
WINE ADVOCATE

"This debut release is very impressive indeed, wafting from the glass with notes of pear, peach, ripe citrus fruit, toasted almonds, fresh pastry and white flowers. Medium to full-bodied, pillowy and textural, it's concentrated and layered, with lively acids, an enlivening pinpoint mousse and a long, sapid finish. Brut Premier was already a very persuasive wine, but the new Brut Collection nevertheless represents a step up."

92
POINTS

VINOUS

"Whereas Brut Premier was typically a focused, nervy wine that, while consistently excellent, also was not always in line with the Roederer house style, the 242 tastes more like a Roederer Champagne in terms of its complexity. Incidentally, there is no Vintage, Cristal or Cristal Rosé in 2017, so all the best lots went into this bottling. Dosage is 8 grams per liter, so lower than the 9 or so that was typical for recent Brut Premier and much lower than the 12-13 that was once customary. The 242 was also bottled with a bit less sugar than the norm, which results in lower atmospheres of pressure in the bottle and silkier texture."

92
POINTS

Wine Spectator

#76 2021 WINE SPECTATOR TOP 100 LIST

A bright, harmonious Champagne, layering well-cut acidity and a chalky underpinning with flavors of white cherry, crunchy pineapple, green almond and beeswax. The finely detailed mousse carries hints of saffron and spring blossom on the lingering finish. Drink now through 2024.

COMPOSITION

Collection 242 represents the Champagne Louis Roederer's 242nd blend since its founding. It is composed of:

- The finest wines from the 2017 harvest
- 34% of the Perpetual Reserve (2012-2016), a 50/50 blend of Pinot Noir and Chardonnay aged in stainless steel
- 12% of oak-aged reserve wines sourced from young Cristal vines (2009, 2011, 2013, 2015, 2016) with a touch of malolactic fermentation
- Dosage is 8g/L



VARIETALS

42% Chardonnay

36% Pinot Noir

22% Pinot Meunier



GREEN EMBLEM
WINERY



1st