



LOUIS ROEDERER
CHAMPAGNE

COLLECTION 243



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

WINEMAKING

Collection is based on a selection of plots located in the heart of the Champagne region that are suited to its identity and where the emphasis is on sustainable growing practices. True to its roots and terroirs, Roederer’s historical origins are reflected in the blend:

- 1/3 “La Rivière” | Vallée de la Marne
- 1/3 “La Montagne” | Montagne de Reims
- 1/3 “La Côte” | Côte des Blancs

COMPOSITION

Collection 243 represents Champagne Louis Roederer’s 243rd blend since its founding.

- Based on the finest wines from the 2018 harvest (59%)
- Complemented by 31% of the stainless steel Perpetual Reserve (2012-2017)
- 10% of oak-aged reserve wines sourced from young Cristal vines (2012, 2013, 2014, 2015, 2016, 2017)
- 26% of the wines undergo malolactic fermentation
- Dosage is 8g/L



VARIETALS

- 42% Chardonnay
- 40% Pinot Noir
- 18% Meunier

94
POINTS
JAMES SULLIVAN

Dried-lemon, apricot, green-apple, salted-almond, walnut and light caramel notes. Vinous and layered, with small and tight bubbles. Excellent focus and intensity. Based on 2018, with reserve wines going back to 2009. Dosage 8g/L. Drink now.

93
POINTS
JEB DUNNACK

The NV Champagne Collection 243 Brut is the third release and is based on the 2018 vintage, with the addition of 30% of the perpetual reserve started in 2012 and 10% reserve wine that has been aged in oak. It is ripe and balanced, with yellow flowers, honeycomb, and plum, and it has elegant concentration and underlying tension, precise mousse, and rich salinity, with lingering notes of croissant and delicate smoke. This will be an exciting wine in the range to follow. Drink 2022-2037.

93
POINTS
VINOCUS

The NV Collection 243 is bright, punchy and wonderfully effusive, the 243 really shows the more vibrant style Roederer is going for with their new entry-level NV bottling. Citrus peel white, flowers, mint, slate and a host of saline notes build nicely. This is impressive, to say the least. Dosage is 8 grams per liter.

92
POINTS
KARL BROCK

Based on the 2018 vintage and complemented by reserve wines from a solera established in 2012, as well as younger four-decade-old reserve wines, Roederer’s newly released NV Brut Collection 243 is a pillowy, enveloping Champagne evocative of crisp stone fruits, honeycomb, white flowers and buttery pastry. Medium to full-bodied, fleshy and generous, with an ample core of fruit, bright acids and a saline finish, it will offer demonstrative drinking on release.

