



COLLECTION,
the freedom of the Louis Roederer style!



MAISON FONDÉE EN 1776

LOUIS ROEDERER
CHAMPAGNE



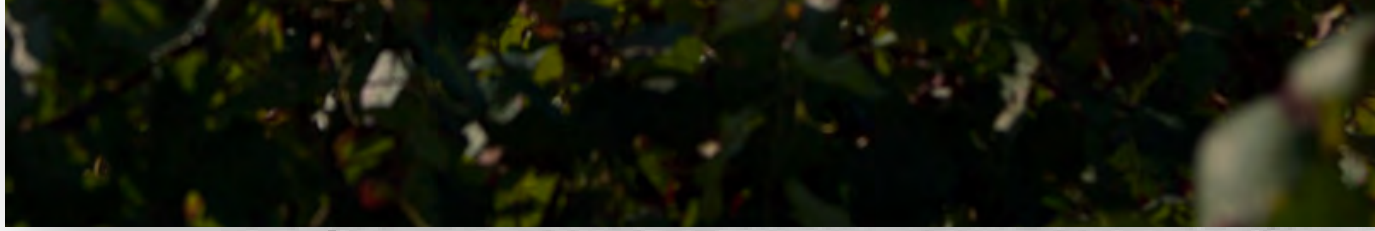
LOOKING TO

THE

FUTURE

TO CAPTURE THE ESSENCE
OF OUR TERROIRS





“This thought process began 10 years ago. The facts were undeniable, climate change had been affecting the Champagne region over the past 30 years and we saw in this an opportunity to harvest extra mature grapes at the end of earlier harvests.

Responding to the times we live in, along with sustainable and respectful winegrowing practices that accentuate the qualities of the terroir, have become central to our ethos and our work.

Anticipating future vintages whilst adapting to current conditions are challenges that we are faced with daily and we must therefore push ourselves ever further in our quest for exceptional wines. We must be bold and make the most of our freedom to act.

These new balances determine the evolution of our wines in terms of their distinctive character and taste characteristics whilst widening the scope of possibilities.

Thus, 10 years ago, the idea of Collection was born...”

Jean-Baptiste Lécaillon, Cellar Master



The new Collection 244 cuvée – the 244th blend since the Champagne House’s creation in 1776 – is a mult-vintage blend made from carefully selected vineyard plots lying in the heart of Champagne’s finest terroirs with a focus on sustainable viticulture.



This unique signature blend is full of the nuances and subtleties of the 2019 vintage and has drawn further freshness and complexity from the Perpetual Reserve which was created in 2012. It remains true to the classic Roederer style thanks to a judicious selection of reserve wines from previous vintages, all aged in French oak foudres.

Collection 244 is tied to our Champagne roots and the foundations of our Champagne House. We therefore allow ourselves the freedom to create the blend based on whatever Nature offers us.



AN

EXCEPTIONAL 2019

HARVEST! ONE OF UNUSUAL
INTENSITY

This 244th blend from the Louis Roederer Champagne House is based on the finest successes of the 2019 harvest, a year of record-breaking temperatures brought by particularly intense heat waves. Dry and continental and of magnificent maturity, this year gave us wines that were dense and fresh, with a masterful balance, conducive to bringing out the powerful and luscious Collection character in the blend.





All the wines from this harvest were rigorously tasted, plot by plot, before being blended in a complex symphony, recreating the perfect picture of the vintage.



The result is a generous and very tasty wine of unusual intensity.



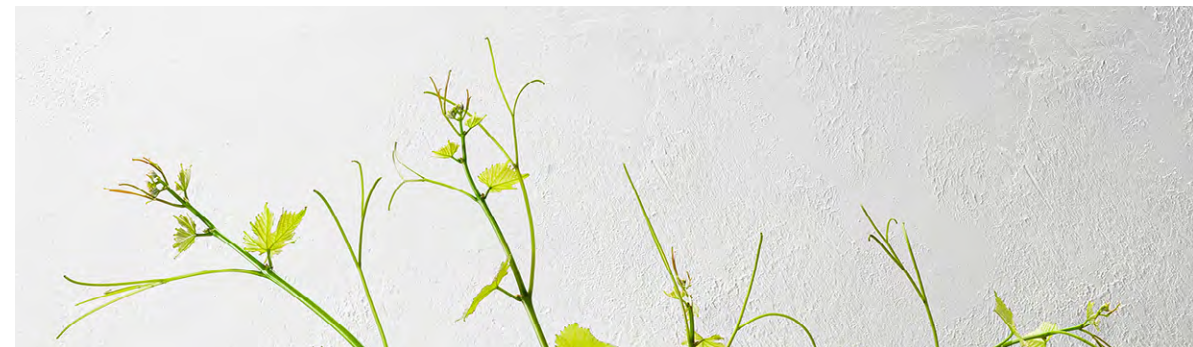


A BESPOKE

Thus freed from any imposed formula, in a single-minded pursuit of the best wine each year, Louis Roederer is placing even more importance on the art of blending; blending of the terroirs, origins and wines.



COMPOSITION





ROOTED IN 'THE HEART OF THE TERROIR'

True to its roots, the Champagne House wanted to reflect its historical origins in the blend: 1/3 from our “La Rivière” Estate, 1/3 from our “La Montagne” Estate and 1/3 from our “La Côte” Estate.

All the plots of vines used for the creation of Collection, i.e. those owned by Louis Roederer as well as those belonging to our longstanding partners, have therefore been reevaluated to retain only those that are best suited to the Collection identity, rooted in the heart of the Champagne terroir.





This quest for the Champagne region's most "expressionist" terroirs has led us to a myriad of different origins, *lieux-dits*, exposures, lands with strong identities and predominantly limestone soils, all with the ability to evolve over a long period of time. This approach enables Louis Roederer not only to better tackle climate change and do so whilst acquiring resilience and complexity, but to guarantee the freshness of its wines and the continuation of the "Roederer style".



A BESPOKE VINIFICATION

The success of the 2019 harvest is expressed here in wines that are dense and fresh thanks to moderate yields and a magnificent maturity; these wines represent 54% of the blend and contribute to the singular character of Collection 244.

This constant freshness is fundamental to Collection. In its quest to push maturity to the very limits, the Champagne House uses the Perpetual Reserve wines to balance out and hone the texture of the wine. Started with the 2012 vintage, enriched each year with wines from the latest harvest and conserved in a manner that allows it to express all its chalky intensity, this Perpetual Reserve takes the wine's freshness and complexity to the next level, drawing out its chalky resonance and lending it greater breadth, depth and contrast.





THE ART OF BLENDING

Made up of 54% of the 2019 harvest, Collection 244 is an ode to taste and drinking pleasure. Each year, the Cellar Master composes a new symphony, inspired by the tonalities of the year and then adds the wines from the Perpetual Reserve and the oak-aged reserve wines.

The Perpetual Reserve makes up a significant proportion of the Collection blend and provides its balance and freshness. In Collection 244, it represents 36% of the blend.





In parallel to this Perpetual Reserve, a significant proportion of wines from previous years and young plots on the Cristal estate, aged in French oak foudres, are added to the blend.

These reserve wines are Louis Roederer's hallmark signature, the very essence of its style. They are aged in oak barrels and make up 10% of the 244 blend.

The patina of age adds a lovely softness and breadth to the blend along with some slightly toasted and smoky notes. These reserve wines nicely balance the freshness created by the Perpetual Reserve wines and give the blend greater intensity.



THE

SINGULARITY

Aged for almost 4 years in our cellars, Collection 244 is a wine that has reached great plenitude, borne by the maturity of the year, the freshness of the Perpetual Reserve and the complexity of the oak-aged reserve wines. It is a wonderfully well-balanced champagne with an incredibly luscious power, marking the return of the Meunier grape variety, which adds a fruity, caressing softness to the more structured, saline Pinots noirs and Chardonnays.



OF COLLECTION 244



Fresh and fruity, it reveals ripe fruit and wild peach and pear aromas and a slightly roasted and chalkier character. The warm, luscious style of Collection resonates with force, embodied by a powerful and delicious texture and a juicy, concentrated sensation as if one were biting into a ripe fruit. The smoky notes then come to the fore to accompany a very flavoursome finish.

This decidedly Epicurean champagne is the Louis Roederer multi-vintage champagne par excellence and its true flag bearer! It can be enjoyed now but can also be kept back for several years during which it will evolve to reveal further complexity and an even greater personality that is unique to this blend.

The Collection's number represents the number of blends created since the foundation of the Louis Roederer Champagne House and enables wine lovers to select their wine based on the level of youth or maturity that they desire and appreciate.



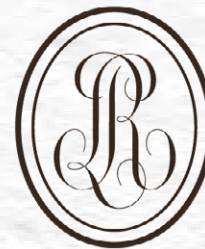


*“Each Collection is a change of gear,
a new chapter in the Champagne House’s
world of taste. Always unique, yet always
decidedly Roederer!”*

Jean-Baptiste Lécaillon, Cellar Master

*For further information on our wines or a peek behind the scenes
at our Champagne House, please use the Louis Roederer app
or simply scan the QR code found on the back label of each bottle.*





Photos credits:

Louis Roederer / Emmanuel & Quentin

Louis Roederer / Enzo Orlando

Champagne Louis Roederer (CLR) — A limited company ('société anonyme') with a capital of €3,672,000 — N.M. 291-001 - RCS Reims B 335 681 169 00017

Siège social : 21 boulevard Lundy - 51722 REIMS Cedex - France

Tel.: +33 (0)3 26 40 42 11 - Fax: +33 (0)3 26 47 66 51

Please drink responsibly.