

Collection 242

SILVER MEDAL

NZ International Wine Show 2021

February 2022

GOLD MEDAL

The Champagne & Sparkling Wine World Championships 2021

November 2021

93 POINTS

Josh Greene | Wine & Spirits

December 2021 *This first release of Roederer's new Collection is based on the 2017 harvest, the 242nd for the house. This wine replaces Brut Premier. Jean-Baptiste Lécaillon bases the Collection blend on a "perpetual reserve," held in stainless steel since 2012, with wine added in each vintage: half pinot noir, half chardonnay, none of it having undergone malolactic conversion. For the 242 blend, he included some oak-aged reserve wines before selecting individual parcel wines from partner growers, focusing on chardonnay, along with some meunier and pinot noir from the Marne Valley. The final blend is 34 percent perpetual reserve, 10 percent oak-aged reserves, and 56 percent from the 2017 harvest. While Brut Premier was a more spherical wine in the mouth, Collection 242 is finer, with greater length of flavor and more energy. The scent is floral and seashell-mineral, the texture caressing, then tense. My notes and the comments from the panel are all about the wine's harmony and structure, without a word about fruit. It's an exciting wine to taste and to drink.*

92 POINTS

Alison Napjus | Wine Spectator

October 2021 *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.*

93 POINTS

William Kelley | The Wine Advocate

September 2021 *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.*

93 POINTS

Simon Field MW | Decanter

July 2021 *Softly shimmering straw gold, green tints, with a delicate filigree dancing at will around the glass. The nose is gently authoritative; spring flowers garlanding stone fruit, a hint of hawthorn maybe, then lemongrass. The palate has encyclopaedic depth, the intricacies of the Perpetual Reserve weaving their early magic; almond, sloe, gingerbread and apples; the finish has a pleasing twist of bitterness, courtesy of the small percentage of oak-aged reserve wine. Maybe the dosage (8g/L) can come down even further, such is the engaging and subtle complexity harnessed elsewhere?*

17+/20 POINTS

Jancis Robinson | jancisrobinson.com

July 2021

Deep straw colour and tiny, tiny bead. Really satisfying, complete, beautifully balanced nose with some evolution and richness. A little bit of toastiness and it tastes pretty ripe. Very different indeed from a Brut Zéro champagne! Firm. Some tasters may object to the dosage. But it's a beautiful wine.

94 POINTS

James Suckling | jamesuckling.com

June 2021

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. 42% chardonnay, 36% pinot noir and 22% pinot meunier. 8 grams dosage. Four years on the less. A new-format non-vintage that designates the year of the 242nd harvest, 2017, plus reserve wine of 2009, 2011, 2013, 2014, 2015 and 2016. Drink or hold.

92 POINTS

Antonio Galloni | Vinous Media

August 2021

The NV 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. 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. "Brut Premier was created in the late 1970s and 1980s, when we struggled to ripen," Chef de Caves Jean-Baptiste Lecaillon explained. "It was our way of compensating for lack of ripeness in the field and the variability of quality across vintages. Because of climate change, achieving ripeness is not an issue today. Instead, our challenge is maintaining freshness and precision. For that reason, we decided to re-think our NV and start from a place of positive rather than negative selection.

94 POINTS

Cameron Douglas MS | camdouglasms.com

January 2022

An elegant and rather sophisticated bouquet with aromas of fresh white strawberry and peach, citrus and apple then a fine extended lees autolysis fragrance. Dry and equally elegant with a core of citrus and white fleshed fruit flavours mirror the bouquet, a white strawberry and fine lees complexity adds depth, a floral note also layers in finesse and charm. Crisp, dry, balanced and lengthy. A delicious wine with a soft mousse and lengthy even finish. Great drinking from today and through 2029.

97 POINTS & 5 STARS

Sam Kim | wineorbit.co.nz

February 2022

Elegant and stunning at once, this exquisitely expressed Champagne shows white nectarine, brie, oatmeal, lemon sorbet and delicate floral aromas on the nose. The concentrated palate exhibits outstanding weight and depth, enhanced by creamy flowing mouthfeel and firm acidity. Symphonic and gratifying

DOUBLE GOLD

The New Zealand International Wine Show 2022

October 2022