



MAISON FONDÉE EN 1776

LOUIS ROEDERER
CHAMPAGNE

COLLECTION 242

VINTAGE

2017, the base vintage for Collection 242, was a year of living dangerously! An exceptionally warm and dry winter and spring, but the latter brought severe frosts from 17 to 29 April, setting the sorry record for 12 nights of frost. These were followed by a dull, wet and not particularly hot summer, which ended in an almost tropical (hot and humid) spell at the end of August. This sudden change led to a significant increase in grey rot on the ripening Pinot noir and Meunier grapes. The harvest was fast-paced and completed very quickly demanding precise and methodical selection work, of an unprecedented level even for Roederer.

The harvest took place from the 31st August to the 9th September 2017.

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 242 blend is dominated by Chardonnay which was of exceptional quality in the 2017 vintage. The perfectly ripe Chardonnay grapes lend the wine its aromas of ripe, sweet fruit complemented by subtle oaky notes. The palate is rich and ripe with a luxurious texture that coats the palate, the signature of an outstanding Chardonnay. The Pinot noir and Meunier grapes from the Vallée de la Marne complete the wine's broad, luscious, smooth and juicy character. The finish is energetic and fresh.



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:

- 42% Chardonnay
- 36% Pinot noir
- 22% Meunier

242nd BLEND:

- PERPETUAL RESERVE:** 34%
(2012, 2013, 2014, 2015, 2016)
- RESERVE WINES AGED IN OAK:** 10%
(2009, 2011, 2013, 2014, 2015, 2016)
- 2017 VINTAGE:** 56%

MALOLACTIC FERMENTATION: 34%

DOSAGE: 8g/l