



MAISON FONDÉE EN 1776

LOUIS ROEDERER CHAMPAGNE

COLLECTION 245

VINTAGE

The year 2020 followed a similar trajectory to that of 2019 with a mild and rainy winter followed by a dry summer with several heatwaves which, although less extreme than in 2019, still had an impact on the vine. Fortunately, the weather was rather dull and a bit wet in June which gave us a welcome humid interlude between two dry spells. Despite our impressions of relentless heat and sunshine, the temperatures and sunshine levels over the 2020 harvest period were actually relatively normal. These continental conditions, but with “normal” annual averages, enabled the production of mature and well-balanced wines!

The harvests took place between 22 August and 11 September 2020.

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

TASTING NOTES

Lovely golden yellow hue.

Steady lively bubbles.

Bouquet of yellow fruits (nectarine) and ripe, concentrated citrus (lemon) complemented by sweet notes of petals, pollen, sugared almonds and wheat. We find an impressively ripe, complex and intense fruit which elevates the pure and intense bouquet interwoven with smoky overtones.

The palate is velvety, unctuous, rich and juicy. The bubbles have an almost saline character to them and coat the palate with a broad and concentrated texture. The wine reveals an exceptional balance between structure and a crisp, powdery, saline chalky freshness. Smoky and slightly oaky notes linger on a deliciously well-honed finish.



PRODUCTION

ORIGINS:

1/3 our “la Rivière” Estate
1/3 our “la Montagne” Estate
1/3 our “la Côte” Estate

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:

41% Chardonnay
35% Pinot noir
24% Meunier

245th BLEND:

PERPETUAL RESERVE:

35% (2012/2013/2014/
2015/2016/2017/2018/2019)

RESERVE WINES AGED IN OAK:

10% (2010, 2013,
2015, 2017, 2018, 2019)

2020 HARVEST:

55%

MALOLACTIC FERMENTATION: 22%

DOSAGE: 7g/l