

VINTAGE

The 246th harvest at Louis Roederer was a challenging, gruelling and in many ways confusing one. 2021 will be remembered as a year when the vineyard team showed unwavering commitment in the face of what was probably one of the most difficult winegrowing seasons since 1958, resulting in low yields!

The harvest took place from 13 to 30 September 2021.

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

COLLECTION 246

TASTING NOTES

Champagne coloured with bright, luminous reflections.

Very fine, even bubbles.

The bouquet reveals yellow fruits (mirabelle plum and nectarine) and candied citrus (lemon), complemented by toasted, oaky notes (vanilla) which come from the 24% of wines vinified in our French oak foudres. The fine reductive notes (shellfish) weave their spell, giving the wine a very chiselled character sculpted by the Chardonnay.

The palate is very light and delicate with fruity (peach) and floral (pollen) flavours. The gently releasing bubbles are soft and creamy, creating a mouth-watering impression thanks to the savoury and dry-chalk sensations created on the tongue and lips. The texture on the mid-palate is fresh, oily, powdery and vibrant. The finish is serene and graceful, and lifted by some smoky and toasty reductive notes that are very definitely from the Perpetual Reserve.

Collection 246 is a precise, soft and lively champagne. Its thirst-quenching lightness comes from the exceptional proportion of Chardonnay, which creates finesse, elegance, chalkiness and salinity. It is not unlike the character of certain Blancs de Blancs.



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:

54% Chardonnay
 35% Pinot noir
 11% Meunier

246th BLEND:

PERPETUAL RESERVE:

35% (2012/2013/2014/2015/2016/2017/2018/2019/2020)

RESERVE WINES AGED IN OAK:

10% (2012, 2013, 2014, 2015, 2016, 2017)

WINES IN OAK:

24%

2021 HARVEST:

55%

MALOLACTIC FERMENTATION: 30%

DOSAGE: 7 g/l