



## LOUIS ROEDERER COLLECTION

### PRODUIT

**PROMO: 6 + 1 FREE**

#### A Champagne in Motion - The Collection Spirit

Louis Roederer shakes up the codes with the **Collection 245**, a vibrant cuvée that marks a new era of free and responsible creation. Heir to the Brut Premier, this cuvée expresses the House's desire to create a vibrant, vintage-inspired champagne, built on the **2020 harvest**, enriched with **reserve wines aged in oak** and the **Perpetual** initiated in 2012.

The number 245 echoes the **245th harvest since the House's founding in 1776**, highlighting the heritage and evolving dimension of this Collection. A champagne that doesn't seek to freeze a style, but rather to **express the nature of the vintage**, the richness of the terroirs, and the sustainable vision of biodynamic viticulture.

#### Tasting - Balance, Depth, and Energy

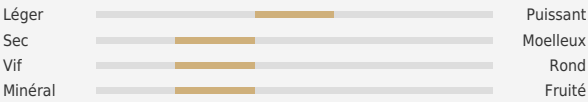
To the eye, a luminous golden color with sparkling highlights. The nose is precise and intensely fruity: notes of ripe pear, citrus zest, toasted hazelnut, and a hint of saline. On the palate, the attack is full-bodied and structured, then gives way to a **mineral freshness and silky effervescence**. The long and flavorful finish reveals a controlled complexity, a hallmark of this carefully composed blend.

Collection 245 is equally enjoyed as an aperitif or with fine dishes such as sea bream carpaccio, mushroom risotto, or roasted poultry with truffles.

#### One of the world's most admired Maisons

Louis Roederer proudly tops the list of **Most Admired Champagne Brands** for the sixth consecutive year, a distinction that celebrates its consistent excellence, its family independence, its commitment to sustainable viticulture, and its ability to innovate without ever betraying the soul of its champagnes. A well-deserved recognition for a Maison that, with Collection 245, is reinventing the champagne of tomorrow.

PROFIL GUSTATIF



NOTATIONS

The Most Amired Champagne  
Brand : N° 1

IDENTITÉ

|                        |                                       |
|------------------------|---------------------------------------|
| Région viticole / Pays | Champagne / France                    |
| Type de vin            | Blanc                                 |
| Volume                 | 0,75L                                 |
| Degré d'alcool         | 12,5%                                 |
| Potentiel de garde     | 15 ans                                |
| Cépages                | Chardonnay, Pinot Meunier, Pinot Noir |