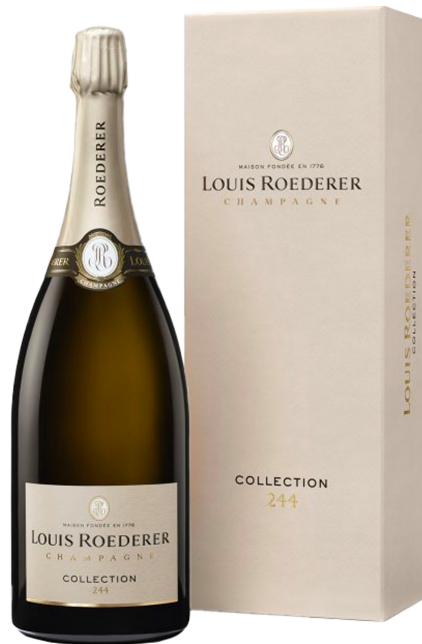




LOUIS ROEDERER COLLECTION

PRODUIT

OFFER: 6 + 1 FREE

A Champagne in Motion – The Collection Spirit

Louis Roederer shakes up the codes with the **Collection 244**, 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 **2019 harvest**, enriched with **reserve wines aged in oak** and the **Perpetual** initiated in 2012.

The number 244 echoes the **244th 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

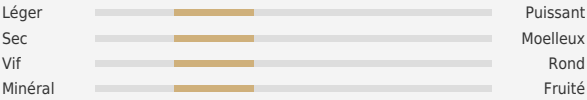
To the eye, a luminous golden color with sparkling highlights. The nose is precise and intensely fruity: notes of ripe pear, citrus zest, toasted hazelnut, and a hint of saline. On the palate, the attack is full-bodied and structured, then gives way to a **mineral freshness and silky effervescence**. The long and flavorful finish reveals a controlled complexity, a hallmark of the 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 244, is reinventing the champagne of tomorrow.

PROFIL GUSTATIF



NOTATIONS

The World’s Most Admired
Champagne Brand : N°1

IDENTITÉ

Région viticole / Pays	Champagne / France
Type de vin	Blanc
Volume	1,5L
Degré d’alcool	12,5%
Potentiel de garde	5 ans
Cépages	Chardonnay, Pinot Meunier, Pinot Noir