Champagne Louis Roederer Collection Multi Vintage NV 246



Region

Champagne is north-east France and widely recognised for its prestigious sparkling wine made by traditional method. The vineyards of Champagne are planted in three distinct areas south of the city of Reims. The `Montagne de Reims` is predominately Pinot Noir, the backbone to the Champagne blend, whilst in the south `Cote des Blancs` has chalky slopes best suited to Chardonnay, and Pinot Meunier dominates the `Vallee de la Marne`. The secret of Champagne is in the blend, with choice of variety and vineyards to achieve the `house style`. Champagne produces a range of styles depending on varieties used and ageing which determine the character of the wine.

Producer

Louis Roederer is one of the largest independent Champagne Houses, owned by the same family since 1776. The house owns some 200 hectares of vineyards, all of which are Grand Cru or Premier Cru. 70% of the wine from Brut Premier comes from a base vintage (currently 2010) and the other 30% comes from Roederer`s reserve. The wines are matured for three years in the cellar on its lees and is then rested for six months after disgorgement. It has a dosage of between 10 and 11g/l which is adapted to each vintage.

Tasting Notes

With an impressive estate of 200 hectares of highly rated vineyard, Roederer has the advantage of control over all stages of production on which it has built a tremendous reputation for quality and consistency. Pale golden in colour with a rich yet subtle bouquet, with hints of hawthorn, almonds and toast. The Collection 246 blend is the embodiment of the house style and strikes a perfect balance between the structure and fruitiness of Pinot Noir and the finesse of the Chardonnay. Smooth and complex with lovely notes of toast and almonds and a fantastic rich and dry finish. One of the great family houses in Champagne!

Food

A rich style perfect as an aperitif or with salads and seafood.

Technical Information

Country	France
Region	Champagne
Grape(s)	Chardonnay (41%) Pinot Noir (33%) Pinot Meunier (26%)
Type	Sparkling
Style	Fizz
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Bone dry	
Alcohol Content	12.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:** **Egg:**	No No
Vegetarian/Vegan	**Vegetarian:** **Vegan:**	Yes Yes

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