



Champagne Louis Roederer Collection 242

Louis Roederer

Type	Schaumwein
Origin	Frankreich, Champagne
Producer	Louis Roederer Champagne
Expansion	Bottle fermentation
Contents	1.5 Lt
Enjoyment phase	up to 15 years
Serving temperature	8- 10° C
Alcohol content	12 %
Grape varieties	Pinot Meunier, Pinot Nero / Pinot Noir / Blauburgunder
Article no	43305110

Comments

The Roederer Collection matures between 3 and 4 years in Louis Roederer's cellars. It is a cuvée full of depth and richness of aromas that can be enjoyed now or after a few years of ageing. Each assemblage has its own unique complexity. This champagne for connoisseurs is the great multi-vintage champagne of the house and testifies to the high quality of Louis Roederer's wines. The Roederer Collection initially unfolds notes of white-fleshed fruit, citrus zest and acacia blossom. With air contact, light aromas of roasted hazelnuts typical of a Chardonnay follow. The long, pure structure ends with a very pleasant salty note. The freshness, precision and finesse of the Collection make it an exceptionally accessible champagne, but one that also evolves beautifully over time to reveal even more complex and precise flavours. In a new chapter in the illustrious history of the House of Roederer begins in the summer of 2021. 40 years after the Brut Premier, the champagne house is launching the "Collection" Edition 242

Pairing

Small appetizers, combined with baguette, olive spread, beetroot, horseradish, cashew nut cream, cheese, for example (goat) Gouda or walnut Brie, smoked ham,

olives, vegetables, trail mix and grapes also go well with champagne. Crackers with cream cheese and caviar or salmon slices are also perfect for appetizers.

Tasting notes

Balance between youth and maturity, seduction and character, freshness and vinosity - the Brut Collection is a developed and structured, elegant and energetic assemblage wine with unique vibrations. Structured framework, absolutely little richness and length. It is complete, complex, modern and powerful at the same time and yet always a great classic."