



LOUIS ROEDERER COLLECTION

PRODUIT

PROMO: BUY 6 + GET 1 FREE

A Champagne in Motion – The Collection Spirit

Louis Roederer challenges the rules 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 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.

A Maison among the world's most admired

Louis Roederer proudly tops the list of the 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 house that, with Collection 245, is reinventing the champagne of tomorrow.

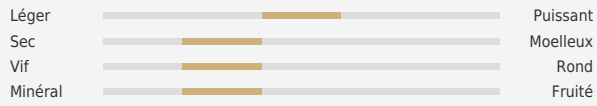
PROFIL GUSTATIF

Attribut	Intensité (Léger à Puissant)
Léger	
Sec	
Vif	
Minéral	
Puissant	

Moelleux

Rond

Fruité



NOTATIONS

The Most Admired Champagne
Brand : N° 1

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IDENTITÉ	
Région viticole / Pays	Champagne / France
Type de vin	Blanc
Volume	0,375L
Potentiel de garde	15 ans
Cépages	Chardonnay, Pinot Meunier, Pinot Noir

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