

LOUIS ROEDERER, COLLECTION



DESCRIPTION

From the start, the texture is full and generous and, in a fairly unexpected way, integrates characteristics of maturity associated with fruitier and more refreshing notes. The wine has a fresh festive finesse, and in the mouth, the wine has structure, richness and length. It is a full, complex wine that is both modern and powerful, whilst remaining a great classic.

VINIFICATION

The Champagne is composed of the base wine from the 2021 vintage, complemented by a Perpetual Reserve (established since 2012) and a selection of wood-aged reserve wines. It ages for an average of three years in the Louis Roederer cellars and for a minimum of six months in the bottle after disgorgement. A portion is aged in wood, which contributes to additional structure and complexity. This refined blend results in a Champagne of exceptional depth, tension, and complexity, in which the house signature and the quality of the vintage come together seamlessly.

UNIQUE SELLING POINTS

- Produced by the largest biodynamic winery in Champagne.
 - Nationally and internationally recognized as one of the best champagnes.
 - Louis Roederer was named the Most Admired Champagne Brand in 2026.
 - Every Collection is unique but unmistakably Roederer.
- 34% of the juice undergoes malolactic fermentation.

AWARDS

2026 - Most Admired Champagne Brand - Drinks International: #1 champagnehuis

ADDITIONAL INFORMATION

Grape variety: Chardonnay, Pinot Noir
Country: France
Area: Champagne
Color: Sparkling white
Category: Champagne
Flavor profile: Elegant, Fresh, Fruity
Alcohol percentage: 12.50