

LOUIS ROEDERER, COLLECTION METHUSALEM WOODEN BOX



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.

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