

Champagne Roederer "Brut Collection 242"



Product price:

€354.00

Product features:

Area: CHAMPAGNE
Winemaker: Jean-Baptiste Lecaillon (LOUIS ROEDERER)
Vintage: NM
Appellation: Champagne
Color: sparkling white
Unit Price: + 50 €
Size: 75cl
organic or not: sustainable agriculture
Cuvee: Brut Collection 242
RVF: 92/100
Wine Advocate (Parker): 93+/100
Cépage dominant: chardonnay

Product short description:

Product description:

Robert Parker's Wine Advocate (William Kelley, sept. 2021) : 93+/100. "Roederer's Brut Premier was created in the 1980s to prove to consumers that we could deliver consistent quality with a blend that compensated for less than perfectly ripe vintages," explains Jean-Baptiste Lecaillon. "We were blending in pursuit of maturity, of ripeness. The concept behind the Brut Collection is the opposite: we're looking for freshness—and we are embracing singularity, something we're emphasizing by enumerating each year's blend." This project has been in the making since 2012, when Lecaillon set aside 21,000 liters of wine to constitute a perpetual reserve aged in large tanks without malolactic fermentation. Sourcing has evolved too: less must is coming from cooperatives, and only vineyards cultivated without the use of herbicides inform the blend. A dedicated team oversees all this, visiting every grower three times per year. And vinification is parcel by parcel to deliver a maximum of blending components. Iteration 242 is based on the 2017 vintage (56%), supplemented by 34% reserve wines from the perpetual reserve established in 2012 and 10% foudre-aged reserve wines. So much for the composition and concept of the new NV Brut Collection 242, but how does it taste? This debut release is very

*impressive indeed, wafting from the glass with notes of pear, peach, ripe citrus fruit, toasted almonds, fresh pastry and white flowers. Medium to full-bodied, pillow-y and textural, it's concentrated and layered, with lively acids, an enlivening pinpoint mousse and a long, sapid finish. Brut Premier was already a very persuasive wine, but the new Brut Collection nevertheless represents a step up. **Drink date 2021-2035.***