

# VINO FINO

Explore a World of Wine

## LOUIS ROEDERER COLLECTION 244 BRUT CHAMPAGNE NV

94



\$99.99

### An Exceptional Champagne



Product Code:	7145	Closure:	Cork
Country:	France	Unit:	Each
Region:	Champagne	Volume:	750ml
Style:	Sparkling	Alcohol:	12.0%
Variety:	Champagne	Grape:	41% Chardonnay, 33% Pinot Noir, 26% Pinot Meunier



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

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### TASTING NOTES

#### Gold Medal - New Zealand International Wine Show 2023 & 2024

#### Winery notes (Collection 244)

"Lovely golden yellow, very champagne-like, hue. Dense and steady flow of extremely fine bubbles. Deep, broad bouquet of ripe fruit (wild peaches, william pears) combined with citrus (lemons, blood oranges). The iodised and smoky notes, associated with the autolysis and the ageing in wood, add aromatic freshness. Then come notes of chalk and a hint of reduction, suggesting that the wine will be concentrated and powerful. The entry to the palate is delicious showing a rich and robust texture. We have a very juicy and concentrated sensation as if we were biting into a ripe fruit. The substance is caressingly soft, coating the palate but is then immediately lightened by the delicate bubbles. The length is created by a lovely backbone of chalky freshness.

The wine is both delectably rich, with a slightly roasted character, and super fresh thanks to a salivating finish. The smoky notes then take over to underpin a very flavoursome finish. Collection 244 marks the return of the texture of the Meunier from the Marne and the Montagne, which adds a lovely richness to the well-structured and saline Pinot noir and Chardonnay

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grapes!"

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## **94/100 James Suckling** (Collection 244)

"The first impression is as invigorating as a sea breeze. I love the interplay of mirabelle, grapefruit and lychee fruit with minty freshness and waxiness from lees contact. And all this is welded to a beautifully proportioned palate with plenty of structure, the acidity bright and the mousse animating. Very salty finish that pulls you back for more. A cuvee of 41% chardonnay, 33% pinot noir and 26% pinot meunier. Of these, 15% fermented in oak and 85% in stainless steel. The final blend contained 36% reserve perpetual and 10% reserve wines of the 2012 - 2018 vintage from oak. The dosage is 7 g/l."

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## **94/100 Jeb Dunnuck** (Collection 244)

"A pale silver/straw hue, the NV Champagne Collection 244 has 2019 as its base, with 42% Chardonnay, 26% Meunier, and the rest Pinot Noir. Expressive on opening, it's fresh with a beautiful floral perfume and reveals pure notes of red berries, cherry, fresh peach, and a lovely fresh bit of primary fruit. It has a fine and refined mousse, and the palate is supple and inviting. Medium-bodied and elegant, with a ripe core, it has a delicate salinity to balance its freshness and has an attractive, lightly tannic feel while retaining a refined and precise profile. Approachable and fantastic now, it will be exciting to see how this develops over time. It continues to be an exceptional value."

**\*Note for courier freight - 12 bottle freight rate applies for up to each 6 bottles - we will contact you if applicable.**

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch