

OCTOBER 2026

THE SIGNATURE

OCTOBER CLUB BOTTLE

LOUIS ROEDERER, COLLECTION 246, BRUT



LOUIS ROEDERER, COLLECTION 246, BRUT

REIMS, FRANCE

Collection 246 marks the 246th blend created by Louis Roederer since the House was founded, but what makes it especially interesting is that it isn't really a traditional non-vintage Champagne. Each new Collection is designed to capture the character of a particular harvest while weaving it together with wines from previous years, allowing the Champagne to evolve from one release to the next.

For this bottle, the foundation is the challenging 2021 harvest, which makes up 55% of the blend. Roederer then adds 35% from its Perpetual Reserve, spanning vintages from 2012–2020, plus another 10% of oak-aged reserve wines from young Cristal vines dating from 2012–2017. The fruit is drawn equally from three of Champagne's most important areas: the Vallée de la Marne, Montagne de Reims, and Côte des Blancs.

In the glass, expect mirabelle plum, nectarine, candied lemon and peach, with hints of vanilla, toast and florals. The bubbles are soft and creamy, but the wine finishes with a distinctly dry, chalky and saline character. Chardonnay takes center stage here, giving Collection 246 so much finesse and freshness that Roederer itself compares its character to certain Blancs de Blancs.



VANILLA



NECTARINE



MIRABELLE PLUM



CANDIED LEMON

VARIETAL

54% Chardonnay, 35% Pinot Noir, 11% Meunier

WHY WE LOVE THIS

Ten percent of Collection 246 comes from oak-aged reserve wines sourced from young Cristal vines, with wines dating from 2012 to 2017

AGE

3–4 years

SOMMELIER TIP

Enjoy this in a white wine glass, 15 minutes after taking out of the fridge. Enjoy with charcuterie and all sorts of cheeses. I'd love this equally with soft and hard cheeses.