THORMAN HUNT

EST. WINE SHIPPERS 1978

Champagne Roland Champion

Chouilly

Champagne Grand Cru
Blanc de Blancs Eclat de Craie



Grape varieties:
100% Chardonnay

Dosage:
4 g/l

Farming:
Sustainable (lutte raisonnée)

Bottling options:
37.5cl, 75cl

Closure:
Cork

Grower

Champagne Roland Champion is rooted in Chouilly, in the heart of the Côte des Blancs. André Champion established the vineyard in 1929, and in 1942 his son Roland began vinifying the family's own grapes; the house took the name Champagne Roland Champion in 1972. Today Carole and Clémence Champion run the house alongside Vincent Champion and his children. All their Champagnes have very low dosage and are fine, mineral and delicate.

Vineyards

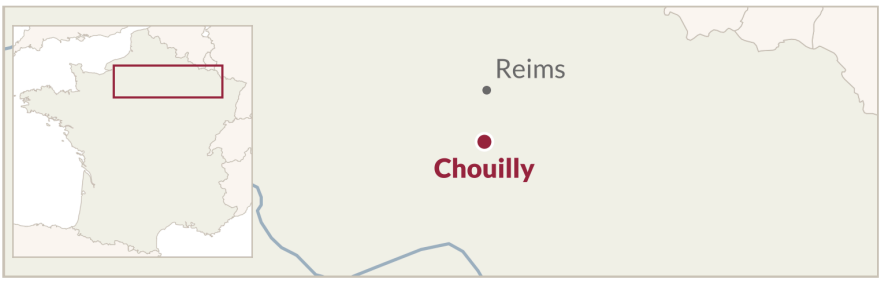
14 hectares in more than 30 parcels, centred on Chouilly Grand Cru Chardonnay. Eclat de Craie, the house's signature cuvée, blends more than 15 parcels from most of the lieux-dits of Chouilly, on chalk soils and subsoils. Farmed sustainably, with soil work, grass cover and hedges planted for biodiversity.

Vinification

Half wine from the latest harvest and half from a perpetual reserve. Vinified in stainless steel with malolactic fermentation, then filtered and cold stabilised before bottling. Aged for more than three years on its lees in bottle, then rested for six months or more after disgorgement.

Style

Fresh, delicate and airy, with a taut, slender palate and a fine mousse that brings freshness and shows the chalk of Chouilly. Ideal as an aperitif or with seafood.



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