THORMAN HUNT

EST. WINE SHIPPERS 1978

Champagne Roland Champion

Chouilly

Champagne Secret d'Aramis



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. Secret d'Aramis brings together the three main grapes of Champagne: Pinot Meunier and Pinot Noir from Verneuil and Vandières in the Vallée de la Marne, on clay-limestone soils, with Chardonnay from Chouilly in the Côte des Blancs. Farmed sustainably.

Vinification

Half wine from the latest harvest and half from a perpetual reserve kept since 2012. Vinified in stainless steel with malolactic fermentation, then filtered and cold stabilised before bottling. Aged for more than two years on its lees in bottle, then rested for six months or more after disgorgement.

Style

Expressive and fruity, with the fruit of the Marne's black grapes lifted by the freshness of Chouilly Chardonnay. Structured, balanced and refreshing. A versatile aperitif Champagne that also works well at the table.

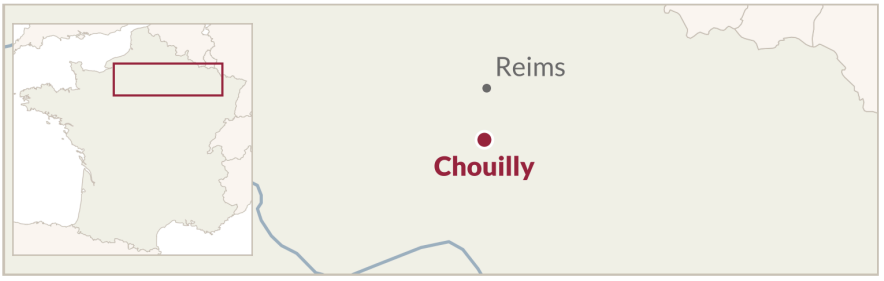
Grape varieties:
50% Pinot Meunier, 40% Chardonnay, 10% Pinot Noir

Dosage:
5 g/l

Farming:
Sustainable (lutte raisonnée)

Bottling options:
75cl

Closure:
Cork



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