THORMAN HUNT

EST. WINE SHIPPERS 1978

Champagne Roland Champion

Chouilly

Champagne Grand Cru
Blanc de Blancs Grand Eclat



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. Grand Eclat comes solely from a selection of the estate's best Chardonnay on the chalk soils of Chouilly Grand Cru. Farmed sustainably, with soil work, grass cover and hedges planted for biodiversity.

Vinification

A vintage Blanc de Blancs from a parcel selection. Vinified in stainless steel with malolactic fermentation, then filtered and cold stabilised before bottling. Aged for at least six years on its lees in bottle, then rested for six months or more after disgorgement.

Style

A rich, generous and powerful Blanc de Blancs with great minerality and a long, complex finish. Serve at 8 to 10°C as an aperitif, or 10 to 12°C with fish, shellfish, white meats and poultry. Enjoyable on release, it will also age.

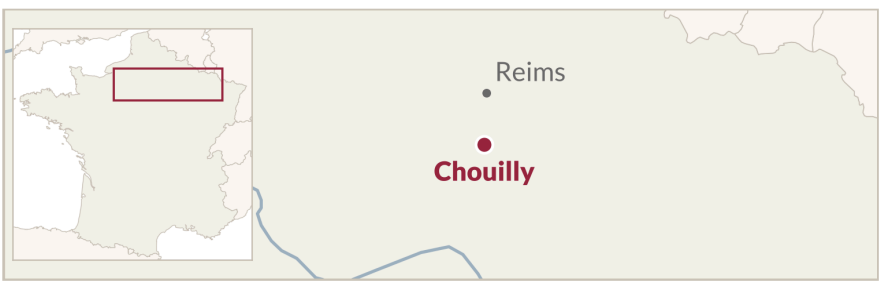
Grape varieties:
100% Chardonnay

Dosage:
Extra Brut

Farming:
Sustainable (lutte raisonnée)

Bottling options:
75cl

Closure:
Cork



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