

THORMAN HUNT

EST. WINE SHIPPERS 1978

Roland Champion, Chouilly

Eclat de Craie Grand Cru



Grower

The Champion family have been growing grapes in Chouilly since the 18th century and today the estate is run by Francois and two of his daughters, Carole in charge of all the administration, and Clemence is the wine maker. Until recently most of their juice has been sold to the big houses but they intend to keep more for sale under their own label. All their champagnes have extremely low dosage and are fine, mineraly and delicate.

Vineyards

They have 18 hectares, 70% is Chardonnay from Chouilly Grand Cru, on limestone soils and subsoils. The remaining consists of 22% Pinot Meunier and 8% Pinot Noir in the Marne (Verneuil and Vandière), on clay-limestone soil.

Vinification

Blend: 100% Chouilly Grand Cru Chardonnay juice from the current vintage blended with the reserve wine. All is blended before bottling and then aged for 4 years on the lees before disgorgement.

Style

This cuvée has an aromatic nose with aromas of brioche and lemon pastry. On the palate apple and baking spice and tangy lemon zest.

Grape varieties:

100% Chardonnay

Dosage: 4g/L

Bottling options: 75cl

Closure: cork

