

THORMAN HUNT

EST. WINE SHIPPERS 1978

Roland Champion, Chouilly

Rose Carat



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, minerally 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

The Rosé Carat Champagne, produced in tiny quantities, about 4,000 bottles a year (and not produced every year) depending on harvest conditions. The wine is a blend of 90% white wine and 10% reserve red wine. The white wine comprises 1/3 Chardonnay, 1/3 Pinot Meunier, 1/3 Pinot Noir, with the Chardonnay coming from their vines in the Grand Cru village of Chouilly, the Pinot Noir and Pinot Meunier from their vines in Verneuil. The red wine is added to the blend of which 80% comprises Pinot Noir with the balance being Pinot Meunier, mostly aged in stainless steel tanks but with some of the Pinot Noir aged in 500L Wooden Casks. The base vintage is currently kept on the lees for a minimum of four years, until the Champion family feel that the wine is ready for release.

Style

A fruity and harmonious wine with a pale rose colour which is very refined and elegant.

Grape varieties:

60% Pinot Meunier

20% Pinot Noir

20% Chardonnay

Dosage: 6g/L

Bottling options: 75cl

Closure: cork

