

THORMAN HUNT

EST. WINE SHIPPERS 1978

Roland Champion, Chouilly

Secret D'Aramis



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: 50% of juice from the current vintage and 50% of reserve wine from different terroirs (according to the grape variety). All is blended before bottling. They consider that prestigious Champagnes need much more time to express and open themselves. That is why they let these champagnes age between 20 and 36 months (non-vintage).

Style

Fine bubbles and notes of mature fruits such as quince and yellow stone fruits. Aromas of biscuits and honey The palate, which remains supple, is well structured with a beautiful length.

Grape varieties:

60% Pinot Meunier

20% Pinot Noir

20% Chardonnay

Dosage: 5g/L

Bottling options: 75cl

Closure: cork

