



CHAMPAGNE ROLAND CHAMPION

Blanc de Blancs, Grand Cru, Non-Vintage Brut

France – Champagne - Chouilly

ABOUT CHAMPAGNE ROLAND CHAMPION

This small grower and member of Champagne's elite Special Club is located in the Grand Cru Village of Chouilly. The house was founded in 1929 by André Champion, who created his vineyard in the famous Cote des Blancs area of Chouilly, some of the best soils for the Chardonnay grape. Andre's untimely death left his son Roland (16 years old at the time) to take over, and Roland expanded the company by purchasing new land and giving his name to the family house of Champagne. Today the estate is run by Roland's son & winemaker François (3rd generation), with the help of his wife & children.

Champagne Roland Champion is classified as 'Recolant Manipulant', meaning they own their own vines, their own press and they do all vinification themselves. Francois farms 18 hectares spread over 40 different parcels. Wines are aged in their troglodytic chalk cellar, which maintains a constant temperature of 12 degrees Celsius. Production is around 7,000 cases.

ABOUT THE WINE

"Golden yellow color. Lively, fruity, toasty leesy aromas of honeyed brioche and apple tart with a satiny, tangy, dry-yet-fruity medium body and a sleek, interesting, snappy lemon curd, nougat, and chalk finish with silky, soft, fruit tannins. A classic example of blanc de blanc champagne, delicious."

- Beverage Testing institute, 93 pts

RATINGS

93 BTI

92 Wine Spectator

92 I-Wine

90 Wine Enthusiast

90 Tanzer/Vinous



Vintage	NV
Appellation	Champagne
Varietal(s)	100% Chardonnay
Vinification	Manual harvest; then pressing immediately to avoid oxidation & preserve quality. Free run juice only. Aged 30 months (twice the minimum for NV Champagne) on laths.
ABV	12%
Size	12/750ml
UPC	7 84585 01026 4