



CHAMPAGNE ROLAND CHAMPION

Brut Rosé

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

This rosé is a blend of 92-93% white juice (from 1/3 each Pinot Meunier, Pinot Noir and Chardonnay) and 7-8% of red wine (hence the orangy color) made with 100% Pinot Noir (Coteaux Champenois).

"A delicate, subtle Champagne, delivering aromatic notes of mulling spices and yeast that accent the flavors of kirsch, bread dough, candied lemon zest and rose petal. This is finely tuned, with lively acidity and a mineral finish.."

Wine Spectator, 91 pts

RATINGS

91 Wine Spectator

92 i-Wine Review

91 Tanzer/Vinous



Vintage	NV	
Appellation	Champagne	
Varietal(s)	20% Chardonnay, 40% Pinot Meunier, 40% Pinot Noir	
Vinification	Manual harvest; then pressing immediately to avoid oxidation & preserve quality. Free run juice only. Aged three years on laths.	
Soil	Chalk	
Size	12/750ml	6/1.5L
UPC	7 84585 01351 7	7 84585 00516 0