

2018 Roland Champion Champagne Montmarne Chardonnay Brut Nature

Champagne Roland Champion

France - Champagne

Each year Champagne Roland Champion will be featuring a single vineyard from their Estate Grand Cru Chouilly. This year, they crafted this unique Cuvée from the parcel called MONTMARNE as it is their favorite from the 2018 vintage.

It was the God of the wind, Eole himself, that whispered us the idea in 1964 to plant our vineyards parallel to the direction of the wind, instead of the typical direction of the slopes that was very common at that time.

The wine shows the purity of Chardonnay as it doesn't have any liqueur de dosage. This allows the terroir to express itself as it brings some minerality and saltiness. The citrus and stone fruit aromas are very pleasant, while the finish is long and complex, but still very elegant and refined.

Specifications

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| Wine Type | Sparkling |
| Varietals | 100% Chardonnay |
| Age of Vines | Average 60 years |
| Agricultural Practices | Sustainable |
| Soil type | Chalk |
| Vinification | Wine was vinified and aged for 10 months in French Oak barrels (228 liters) and then, it was "sur lattes" during 4 years for the secondary fermentation. |
| Production | 136 (9-liter cases) |
| Pairings | Seafood risotto as well as white fish. |



Codes, Weights and Measures

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|----------------------|-------------------------------|
| UPC | 7 84585 03184 9 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 03184 6 |
| Case Weight | 46 |
| Cases/Pallet | 36 |
| Layers/Pallet | 6 |
| ABV | 12.00% |
| SRP | \$ 105.00 USD 750mL Bottle |