2017 Roland Champion Champagne Le Mont Aigu 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 LE MONT AIGU as it is their favorite from the 2017 vintage. This parcel is part of the historic vineyard of the Estate and is planted with Chardonnay grapes. The wine coming from this particular parcel has a great personality and reveals purity from the terroir of Chouilly. No liquor of Dosage was added in order to let the Terroir, the wine and the Nature express themselves.

Mont Aigu displays beautiful notes of citrus, as well as exotic and spicy aromas. It is very fresh on the palate, then develops into a generous and full-bodied mouthfeel, with a long crunchy and mineral finish.

Specifications

Wine Type	Sparkling
Varietals	100% Chardonnay
Age of Vines	Average 45 years
Agricultural Practices	Sustainable
Soil type	Chalk
Vinification	Brut Nature : no liqueur d'expedition (zero dosage) /> - First fermentation was conducted in 228-liter French oak barrels - Only from the « Cœur de cuvée » juice – 1st press - Wine went through Malo-lactic fermentation - 10 months on fine lees before bottling - Natural clarification using gravity without fining or filtration - After disgorging, the wine is kept 6 months in the cellar in order to avoid bottle shock and to allow the wine express itself at the fullest. - Aged another 3 years in bottles />
Production	139 (9-liter cases)
Pairings	This cuvée with be a perfect match and will express all its minerality with pure and tasty meals, such as Cod, Seabass or Salmon cooked in a parchment paper "en papillotte", as well as an aged goat cheese, or a poultry cooked in a creamy sauce.

Codes, Weights and Measures

UPC	7 84585 02746 0	
Units/Case	12	
Unit Size	750 mL	
Container	bottle	
SCC	1 07 84585 02746 7	
Case Weight	45	
Cases/Pallet	30	
Layers/Pallet	6	
SRP	$ 128.99 USD 750mL Bottle	$ USD