

2019 Roland Champion Champagne Partelaine Chardonnay Brut Nature

Champagne Roland Champion

France - Champagne

This plot was the first plot that my grandparents, Roland & Jacqueline bought together, just after their wedding, their first common property, not derived from their family heritage!

On the nose, this Champagne reveals subtle aromas of white chocolate, tonka bean and a beautiful minerality. On the palate, it is very fine, with a beautiful vivacity, citrus notes and saline finish, reminiscent of the limestone terroir of Chouilly.

Specifications

Wine Type	Sparkling
Varietals	100% Chardonnay
Age of Vines	Average 40 years
Agricultural Practices	Sustainable
Soil type	Chalk
Vinification	No irrigation Harvest by hand Heart of cuvée ML Fermentation Aged 10 months in French oak barrels of 228 Liter + 4 years in bottles on the lees Zero dosage
Production	140 (9-liter cases)
Pairings	White fish, seafood and matured cheeses.



Codes, Weights and Measures

UPC	7 84585 03356 0
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03356 7
Case Weight	22
Cases/Pallet	80
Layers/Pallet	10
ABV	12.00%
SRP	\$ 144.99 USD 750mL Bottle