



ROLAND CHAMPION CHAMPAGNE



2017 Single Vineyard « Le Mont Aigu »

Grand Cru – Blanc de Blancs - 100% Chardonnay

- ENERGETIC WITH GREAT PERSONALITY -

Each year we will be featuring a single vineyard from our Estate. This year, we have crafted this unique Cuvée from the parcel called LE MONT AIGU as it is our favorite from the 2017 vintage. This parcel is planted with Chardonnay grapes, and it is one of the historic vineyard of our Estate. The wine coming from this particular parcel has a great personality and reveals purity from our terroir of Chouilly. No liquor of Dosage was added in order to let the Terroir, the wine and the Nature to express themselves.

AT THE PRESSOIR AND IN THE CELLAR

Bottled: July 2018 (1,692 bottles)

Ageing: 3.5 Years minimum on laths (sur latte)

Dosage: Brut Nature – 0 gram / Liter

Vinification:

- 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 the fine lees before bottling
- Natural clarification using gravity without fining or filtration
- After disgorging, the wine is kept 6 months in our cellar in order to avoid bottle shock and to allow the wine to express itself at the fullest.

Tasting:

Nose: Notes of citrus, as well as exotic and spicy aromas.

Palate: at first, the wine offers a great freshness. Then, it will develop into a generous and full-bodied mouthfeel, with a long crunchy and mineral finish.

Food Pairings: This cuvée will 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, as well as an aged goat cheese, or a poultry cooked in a creamy sauce.

