

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	
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

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