

# Roland Champion Champagne Special Club Grand Cru

## Champagne Roland Champion

### France - Champagne

The Special Club concept started in 1971. A dozen wine growers from some old families of Champagne had an idea to familiarize people with the originality of the “Champagne de Vigneron” (Champagne of wine grower), thanks to prestigious vintages.

In the beginning, they created an association called the “Club des Viticulteurs Champenois” and chose a bottle with a special shape, created exclusively for them & used only by them. In 1988, they changed the bottle and the label. In 1999, the Club changed its name to “Club Trésor of Champagne.”

The Club Trésors comprises 28 artisan wine makers, selected from the finest areas of the Champagne region, each one recognized for the quality of their work. The Club Trésors is the only organization in Champagne to select its members according to a set of unrelenting quality standards:

- Each wine maker must make their champagnes entirely in his, or her, own premises and cellars. Furthermore, the champagne must be made exclusively from grapes harvested in his, or her, own vineyards.
- Each wine maker is devoted to his work and passionately protects the quality and the unique character of his own terroir.
- The jury of oenologists and wine professionals who select the champagnes demand irreproachable quality in both the work in the vineyard and the wines.
- Each champagne is subject to two blind tastings (once at the still wine stage before bottling and again after 3 years ageing in bottle) by a panel of passionate and distinguished oenologists and wine makers. 4 years aging minimum is required.
- A Special Club champagne may only be made in outstanding vintage years.

Roland Champion's Special Club selection has rich and structured aromas. Very pleasant and generous roundness, nice length in mouth. Golden color with buttery and fruity aromas. All the expression of a magnificent terroir for your most pleasurable moments.



## Specifications

<b>Varietals</b>	100% Chardonnay
<b>Soil type</b>	Chalk
<b>Vinification</b>	Aged 5 years sur lattes. Dosage is around 4-5 grams per liter depending on the vintage. It was 5 grams in 2012, only 4 grams in 2016.
<b>Production</b>	1,000 (9-liter cases) - select vintages only (9-liter cases)
<b>Pairings</b>	Lobster, scallops or desserts

## Codes, Weights and Measures

<b>UPC</b>	7 84585 01096 7
<b>Units/Case</b>	6
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 01096 4
<b>Case Weight</b>	25
<b>Cases/Pallet</b>	60
<b>Layers/Pallet</b>	12
<b>ABV</b>	12.50%
<b>SRP</b>	\$ 120.99 USD 750mL Bottle

## Reviews and News

2016 Champagne Roland Champion Special Club Chouilly Grand Cru - 92 PTS - Burghound
2012 Champagne Roland Champion Special Club Chouilly Grand Cru - 95 PTS - IWR
2012 Champagne Roland Champion Special Club Chouilly Grand Cru - 94 PTS - WE
2011 Champagne Roland Champion Special Club Chouilly Grand Cru - 94 PTS - WE
2011 Champagne Roland Champion Special Club Chouilly Grand Cru - 93 PTS - IWR
2010 Champagne Roland Champion Special Club Chouilly Grand Cru - 91 PTS - WS
2007 Champagne Roland Champion Special Club Chouilly Grand Cru - 92 PTS + Cellar Selection - WE
2007 Champagne Roland Champion Special Club Chouilly Grand Cru - 92 PTS - WS
2007 Champagne Roland Champion Special Club Chouilly Grand Cru - 90 PTS - IWC