



# MAISON CHAMPY

LA PLUS ANCIENNE MAISON DE BOURGOGNE

- 1720 -

## Pernand-Vergelesses 2018

### Vineyard

These vineyards cover the hilly slopes of Aloxe-Corton and Savigny-lès-Beaune. There are only four Premier Crus Pinot Noirs: "Les Fichots", "En Caradeux", "Creux de la Net", "Iles des Hautes et Basses Vergelesses". Two new "clos" have also received the appellation Premier Cru: "Clos du Village" and "Clos Berthier".

### Soil

Clay limestone soil

### Vinification

Grapes from Domaine Champy's "Les Quartiers", "Les Pins", "La Morand" and "Derrière Frétille".

### Harvest

By Hand.

### Ageing

Fermented and ageing for 10 months in barrels of which 30% are new.

### Tasting notes

Pale golden colour with hints of green. Good aromatic intensity and brilliant. The nose opens on white flower, citrus and wild mint notes, with a mineral touch. Frank, fresh and elegant attack. On the palate, the wine is rich, with a long persistent and mineral finish.

### Food pairings

Perfectly partnered with shellfish such as prawns à la Provençale, saffron scallops, or fishes and poultry in creamy or spicy sauces, such as a fricassée of Bresse in a gingerbread sauce, a tagine of fish, or ewe cheese.

### Serving

Between 12 and 14°C.



Allergènes : contains sulfites

