



MAISON CHAMPY

LA PLUS ANCIENNE MAISON DE BOURGOGNE

- 1720 -

Pernand-Vergelesses Premier Cru Les Vergelesses 2016

Grape varieties

100% Pinot Noir

Vineyard

The vineyards of Pernand-Vergelesses are in a very hilly area, stretching over the slopes between Aloxe-Corton and Savigny-lès-Beaune. Pernand-Vergelesses has only six Premier Crus : "Les Fichots", "En Caradeux", "Creux de la Net", "Ile des Vergelesses", "Les Vergelesses" and "Les Plantes des Champs et Combottes". This village is located at an altitude of between 250 to 350 m. We have 1,7 ha of this climate.

Soil

Clay-limestone soil

Harvest

Manual harvest.

Ageing

Cold maceration. Natural yeast fermentation and vatting for three weeks. Aged for 12 months in barrels of which 25% are new. Production of 10 000 bottles on average.

Tasting notes

Nice, deep garnet colour, with hints of purple. Good aromatic intensity, with black fruit (blackberry, blackcurrant) and hints of roasting and smokiness with a mineral touch (marl, limestone). Good texture. On the palate, fresh and frank attack. Presence of melted tannins. Persistent, fresh, fruity and mineral finish.

Food pairings

Matches well with tournedos or filet mignon, duck in wine sauce or a cheese plate.

Serving

Between 15 and 16°C.



Allergenes : contains sulfites

