



MAISON CHAMPY

LA PLUS ANCIENNE MAISON DE BOURGOGNE

- 1720 -

Beaune Premier Cru 2017



Grape varieties

100% Pinot Noir

Vineyard

The village of Beaune is located on the right side of the St Désiré Mountain at an altitude of 270 meters with an eastern exposure.

The production of Beaune 1er Cru covers an area of 322 ha out of the total 450 ha of the appellation.

Soil

Clay-limestone soil

Vinification

Grapes come from Domaine Champy: a mixture of "Champimonts" (0.6 Ha) and "Cras" (0.4 Ha).

Harvest

Manual harvest.

Ageing

Ageing in barrels of which 4 are new.

Tasting notes

Very beautiful dark garnet/ruby color with violet reflections. Good aromatic intensity on notes of kirsch and cherries in alcohol. On the palate, a good consistency with round and well-coated tannins.

Food pairings

It also goes very well with roasted meats or with poultry, such as stuffed quail, roasted duck, or fatty cheeses such as Chaource, Brillat Savarin...

Serving

Serve at 16°

Allergenes : contains sulfites

