



MAISON CHAMPY

LA PLUS ANCIENNE MAISON DE BOURGOGNE

- 1720 -

Chassagne-Montrachet 2017

Grape varieties

100% Chardonnay

Vineyard

Situated in the south of the Côte de Beaune, Chassagne-Montrachet is renowned especially for its prestigious white wines. The soils best suited for the production of white wines are primarily brown limestone.

The vineyard is divided into 22 different climates for the Premiers Crus whites on 70 hectares with about 3,300 hectoliters of production.

Soil

Calcareous soil

Harvest

Manual harvest.

Ageing

Grapes purchased as must. Alcoholic fermentation and maturing in barrels (25% new oak).

Tasting notes

White gold dress. Intense and elegant nose, with aromas of peach and apricot. We discover in the mouth a beautiful richness and unctuousness, accompanied by yellow fruits and citrus fruits. The finish is greedy and persistent.

Food pairings

This Chassagne-Montrachet will open fully at a serving temperature of 12-14°C. It will go well with fish dishes such as fish in a dieppoise sauce, pike fish dumplings, or with poultry and white meats in a cream sauce, and with cheeses such as Brillat-Savarin, Vacherin, Brie de Meaux...

Serving

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Allergènes : contains sulfites

