



MAISON CHAMPY

LA PLUS ANCIENNE MAISON DE BOURGOGNE

- 1720 -

Mazis-Chambertin Grand Cru 2015

Grape varieties

100% Pinot Noir

Vineyard

Gevey-Chambertin is a large town in the Côte de Nuits, with one of the largest vineyards of the Côte d'Or. Its wines are powerful and round, thanks to a good amount of clay marl in the limestone soil. Its AOC vineyards are planted on slopes, located between 240 and 280 m above sea level. It should also be noted that the village has nine Grands Crus over a total surface area of 85.50 ha, 8.79 of which are the Mazis-Chambertin Grand Cru.

Soil

Limestone

Harvest

Manual harvest.

Ageing

Aged for 16 months in oak barrels from the Tronçais forest, of which 50% are new.

Tasting notes

Beautiful intense garnet colour. Some citrus notes on an oaky background, well-balanced with incense and spice. Notes of ripe black fruit in the background. The richness and volume of this wine are amazing on the palate, with stony flavours. Nice persistence and fine ageing potential.

Food pairings

Goes well with dishes that are both noble and complex will be the best accompaniments: roasted pigeon with spices, chicken au Chambertin, rabbit à la Royale, deer leg in sauce... and cheeses of character such as Livarot, Epoisses, Ami du Chambertin...

Serving

Between 15 and 16°C.

