



MAISON CHAMPY

LA PLUS ANCIENNE MAISON DE BOURGOGNE

- 1720 -

Pernand-Vergelesses Premier Cru En Caradeux 2017

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".

Soil

Clay limestone soil

Vinification

Domaine Champy grapes, in their second year of conversion towards FR-BIO-10 organic wine certification.

Harvest

By Hand.

Ageing

Aged in a 350-litre barrel and a traditional 228-litre used barrel. Production : 7500 bottles.

Tasting notes

White gold color, intense and complex nose, opening on aromas of citrus fruit and white flesh fruits. The attack is fresh and supple, the mouth is round and greedy. Acacia flecks and a mineral side are revealed at the end of the mouth. The finish is long and balanced.

Food pairings

Perfectly partnered with a fricassée of Bresse in a gingerbread sauce, a fish tagine, or cheeses such as Comté, Beaufort or ewe cheese.

Serving

Between 12 and 14°C.

