



MAISON CHAMPY

LA PLUS ANCIENNE MAISON DE BOURGOGNE

- 1720 -

Savigny-les-Beaune 2016

Grape varieties

100% Pinot Noir

Vineyard

Savigny-lès-Beaune is a wine-growing village located along the northern border of Beaune. It is one of the most important villages of the Côte d'Or, with nearly 350 ha of production, 306 ha of which are Pinot Noir. The appellation is composed of 22 areas classified as Premiers Crus over 140 ha. The vineyard enjoys different exposures: southerly, south-easterly, easterly, and north-easterly, at altitudes between 220 and 360 m above sea level. The limestone soil is light, filled with stones and not very fertile.

Soil

Clay-limestone soil

Vinification

Grapes from Domaine Champy's "Bas Liards", "Planchots", "Les Fourneaux" and "Les Pimentiers" plots.

Harvest

Manual harvest.

Ageing

Ageing in barrels of which 20% are new.

Tasting notes

A beautiful, intense and shiny ruby garnet colour. The nose offers aromas of fresh fruit (cherry). The palate is delicate, silky, and aromatic, in continuity with the nose. An elegant minerality at the finish, which lends a chalky character to the wine.

Food pairings

Perfect in the company of charcuterie, filet mignon, roast chicken, duck with blackcurrants or quail with cherries, as well as relatively mild cheeses such as Cîteaux, Brillat-Savarin and Mont d'Or.

Serving

Between 15 and 16°C.

