



MAISON CHAMPY

LA PLUS ANCIENNE MAISON DE BOURGOGNE

- 1720 -

Volnay 2015

Grape varieties

100% Pinot Noir

Vineyard

Perched high above the Côte de Beaune, the village of Volnay is built up against the small mountain of Chaignot, between Pommard and Meursault. The vines are oriented to the east and south-east, at an altitude comprised between 230 and 280 meters above sea level. Volnay does not produce any Grands Crus, but its Premiers crus, of which there are 30, are unmatched. Appreciated for its lovely bouquet and finesse, Volnay is often presented as a feminine wine... We have 0,49 ha of this appellation.

Soil

Clay Limestone soil

Vinification

Grapes from our field in organic farming certified by FR-BIO 10. This Volnay is produced in an area south of the vineyard, near Meursault (30% coming from "Famine", "Foumine", and 70% coming from "Sur Roche"). Cold maceration. Fermentation of natural yeasts in barrels for 3 weeks.

Harvest

Manual harvest.

Ageing

Cold maceration. Fermentation of natural yeasts in barrels for 3 weeks. Ageing in barrels, of which 30% are new, for 16 months. Production of 3 000 bottles on average.

Tasting notes

Lively ruby color with light garnet reflections.

In the nose, its femininity goes hand in hand with a strong aromatic intensity, on notes of small red and black fruits (strawberry, raspberry, blackberry), violets, and mild spices.

Fresh on the palate, broad and round with a gourmet and velvety finish.

Food pairings

It will go very well with fine dishes, poultry and white meats in a cream sauce: blanquette de veau, chicken with morel mushrooms, sweetbread of veal à la Normande, fillet of quail... and with relatively soft, mild cheeses such as Brillat-Savarin, Mont d'Or, Cîteaux...

Serving

Should be served at a temperature close to 15-16°C

