



MAISON CHAMPY

LA PLUS ANCIENNE MAISON DE BOURGOGNE

- 1720 -



MAISON CHAMPY CHABLIS 2024



GRAPE VARIETY

100% Chardonnay

VINEYARD

Maison Champy has developed long-standing partnerships with growers and works with them all year long.

The terroir of Chablis located on the clay-limestone 'Kimmeridgian' soil has both excellent acidity and remarkable finesse. Thanks to long ageing on fine lees, the Chablis offers the typical minerality.

TYPE OF SOIL

Kimmeridgian Limestone

VINIFICATION

Whole bunches are collected in a pneumatic press, then 12 hours settling at 12 to 15°C in specially designed wide tanks. 15 days of fermentation at 16°C in stainless steel tanks. Malolactic fermentation. Ageing on average 6 months on fine lees 100% in stainless steel tanks.

AGEING

6 months of aging on fine lees in stainless steel tanks are required to produce this wine.

VINTAGE REPORT

The 2024 vintage is the result of a year shaken by the forces of nature, a year rarely seen in Chablis for nearly half a century. Domaine Laroche is working to distinctly reveal the 2024 vintage through freshness and beautiful balance, the hallmark of our expertise.

TASTING

Beautiful pale gold color, brilliant. The nose is fresh, lively and mineral. The palate is fresh with subtle aromas of white fruits and citrus fruits. The balanced finish is complemented by a refreshing acidity.

FOOD PAIRINGS

To be enjoyed as an aperitif or as an accompaniment to a salad of shrimps with watercress, Japanese cuisine or oysters.

SERVICE ADVICE

It will be appreciated served at a temperature close to 8°C-10°C

AGEING POTENTIAL

2 to 4 years

