



MAISON CHAMPY

LA PLUS ANCIENNE MAISON DE BOURGOGNE

- 1720 -



MAISON CHAMPY AOP SAVIGNY-LÈS-BEAUNE 1^{er} CRU AUX VERGELESSES RED 75 CL 2022



GRAPE VARIETY

100% Pinot Noir

VINEYARD

Savigny-lès-Beaune, to the north of Beaune, is one of the Côte d'Or's largest wine-producing villages, with 306 ha of Pinot Noir and 128 ha of Premier Crus. Its vines are grown over a wide range of exposures: southerly, southeasterly, easterly, and north-easterly, at altitudes between 220 and 360 m above sea-level. The limestone soil is rather rocky. "Les Vergelesses" is one of the 22 areas classified as Premier Crus amongst others such as "Les Marconnets", "Aux Clous", "Les Peuillets" and "Aux Serpentières". We are the owner of 0,25 ha of this climate.

AGEING

Cold maceration. Natural yeast fermentation and vatting for three weeks. Aged in oak barrels of which 30% are new during 16 months. Cold maceration. Natural yeast fermentation and vatting for three weeks. Limited quantity of 2000 bottles on average.

VINTAGE REPORT

After a milder, drier-than-average winter, the very first green shoots appeared at the beginning of April. This was followed by a few days of below-freezing temperatures, which had no effect on the vines. Despite a slight delay in bud-break, the almost summer-like heat of May led to a fast flowering, which resulted in one of the earliest vintages on record, like 2007, 2011 and 2020. Rainfall in June was twice as high as normal. The grapes completed their maturation in mid-August, followed by hot weather that allowed the grapes to ripen perfectly. Water and temperature conditions helped to spread the harvest evenly, which began on August 29th and ended with the Clos de Bully on September 13th. The weather in the first half of September ensured that this vintage was generous and of high quality.

TASTING

Garnet color with purple reflections. Good aromatic intensity. Fine and elegant nose with aromas of small red and black fruits (blackberry and raspberry) with spicy and slightly vegetal notes. Structured and ample palate, with beautiful tannins and a good balance with the acidity. Nice material on the finish.

