



**MAISON CHAMPY**

LA PLUS ANCIENNE MAISON DE BOURGOGNE

- 1720 -



## MAISON CHAMPY BOURGOGNE PINOT NOIR "CUVÉE EDMÉ" 2022

The "Cuvée Edmé" is the singular expression of Pinot Noir, according to our oenologist Dimitri Bazas. The "Cuvée Edmé" is a tribute to Monsieur Champy, founder of Maison Champy, the oldest wine house in Burgundy.



### GRAPE VARIETY

100% Pinot Noir

### VINEYARD

Pinot Noir is the grape variety behind all the red Burgundy appellations, from the most popular to the most prestigious.

### TYPE OF SOIL

Clay-limestone

### VINIFICATION

Blend of a selection of 200 pieces, 50 of which come from our vines (in the communes of Volnay and Ladoix) and vines from the Chalonaise coast. Manual harvest, traditional winemaking, natural yeasts.

### AGEING

Aged for 12 months, 25% in oak barrels and 75% in stainless steel tanks.

### 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

Dark ruby color with several purple highlights. The nose is very well opened on notes of small black fruits and vanilla on a finely wooded background. Fresh on the palate, supple and round. A lively and structured wine, the tannins are present but coated. The finish is acidulous.

### FOOD PAIRINGS

This Burgundy Pinot Noir "Cuvée Edmé" will go perfectly with all light preparations, starters of cheese, or with red or white meats, roasted or in a cream sauce.

### SERVICE ADVICE

Served at 13-14°C.

