



MAISON CHAMPY

LA PLUS ANCIENNE MAISON DE BOURGOGNE

- 1720 -



MAISON CHAMPY CHARMES-CHAMBERTIN GRAND CRU 2011

The Charmes-Chambertin Grand Cru from Maison Champy.



GRAPE VARIETY

100% Pinot Noir

VINEYARD

Gevrey-Chambertin is a large village in the Côte de Nuits and one of the largest wine-producing villages in the Côte d'Or. The soils are chalky with a good proportion of clayey marl, giving the wine power and roundness. A sloping vineyard, Gevrey produces its AOC between 240 and 280 metres above sea level, facing east. The 9 Grands Crus of Gevrey-Chambertin cover a total area of 85.5 ha, with Charmes-Chambertin being the largest at 29 ha.

TYPE OF SOIL

Clay-limestone soil

VINIFICATION

Traditional winemaking, natural yeasts. Aged in barrels, 60% of which are new barrels.

AGEING

Ageing in barrels of which 60% are new. Wood of the barrels coming from the renowned french forest of Tronçais.

VINTAGE REPORT

The first months of the year saw negative temperatures and higher rainfall than normal. Budburst took place in early April, ensuring 2011 was among the earliest vintages recorded to date. Flowering began in May, with a head start of around three weeks. The rain returned in early June, with some very unsettled weather following on in July. There were frequent storms, sometimes with hail, which resulted in a lot of damage, particularly on the Côte Chalonnaise. It wasn't until the end of August that hot and dry weather allowed the grapes to fully ripen in the earliest sectors.

TASTING

A dark, brilliant purple colour. The intense nose reveals aromas of black and red berries (blackcurrant, redcurrant, raspberry), complemented by subtle notes of violets and roasted hazelnuts. Fresh and precise on the palate, with aromas of fleshy cherry and ripe blackcurrant.

FOOD PAIRINGS

This Charmes-Chambertin Grand Cru demands dishes that are both noble and rich: stuffed quail with boletus mushrooms and foie gras, duckling in red currants, tournedos « Rossini » of charolais, chicken au Chambertin... without forgetting cheeses of character such as Ami du Chambertin, Epoisses...

SERVICE ADVICE

Served at a temperature of 15-16°C

