



MAISON CHAMPY

LA PLUS ANCIENNE MAISON DE BOURGOGNE

- 1720 -



MAISON CHAMPY CHASSAGNE-MONTRACHET 2022



GRAPE VARIETY

100% Chardonnay

VINEYARD

Situated in the south of the Côte de Beaune, Chassagne-Montrachet is renowned especially for its prestigious white wines. The soils best suited for the production of white wines are primarily brown limestone.

TYPE OF SOIL

Calcareous soil

VINIFICATION

Traditionnal vinification, natural yeasts. Fermentation in barrels including 30% new barrels.

AGEING

Grapes purchased as must. Alcoholic fermentation and maturing in barrels (25% new oak).

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.

FOOD PAIRINGS

This Chassagne-Montrachet will open fully at a serving temperature of 12-14°C. It will go well with fish dishes such as fish in a dieppoise sauce, pike fish dumplings, or with poultry and white meats in a cream sauce, and with cheeses such as Brillat-Savarin, Vacherin, Brie de Meaux...

SERVICE ADVICE

This Chassagne-Montrachet will open fully at a serving temperature of 12-14°C

