



MAISON CHAMPY

LA PLUS ANCIENNE MAISON DE BOURGOGNE

- 1720 -



MAISON CHAMPY PERNAND-VERGELESSES PREMIER CRU "CREUX DE LA NET" 2022

Established since the Middle Ages, in the north of the Côte de Beaune, this very hilly vineyard extends over the hillsides of Aloxe-Corton and Savigny-lès-Beaune. It is the diversity of its soils and its exposures which gives each of its wines a strong identity.



GRAPE VARIETY

100% Chardonnay

VINEYARD

The white production area of Pernand-Vergelesses Premier Crus is 17.60 ha. The grapes come from the "Creux de la Net" estate, one of the 7 premier crus of Pernand-Vergelesses.

TYPE OF SOIL

Marly limestone soil

VINIFICATION

Manual harvest, traditional vinification according to the biodynamic calendar, barrels fermented with natural yeasts and malolactic finished.

AGEING

Aging in barrels for 12 months, including 30% new barrels. Only 3 barrels produced.

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

The white gold and pale yellow become golden with age. The aromas of white flowers (hawthorn, acacia) announce with time amber and honey, spices again. On the palate, a mineral, harmonious and very pleasant wine.

FOOD PAIRINGS

Perfectly partnered with a fricassée of Bresse in a gingerbread sauce, a fish tagine, or cheeses such as Comté, Beaufort, or ewe cheese.

LABELS AND CERTIFICATIONS

Organic wine certified by Bureau Véritas Certification France FR-BIO 10

SERVICE ADVICE

Between 12 and 14°C.



VIN BIO - FR-BIO-10
Agriculture France

