



MAISON CHAMPY

LA PLUS ANCIENNE MAISON DE BOURGOGNE

- 1720 -



MAISON CHAMPY PERNAND-VERGELESSES PREMIER CRU "EN CARADEUX" 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 "En Caradeux" estate, one of the 7 premier crus of Pernand-Vergelesses.

TYPE OF SOIL

Clay limestone soil

VINIFICATION

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

AGEING

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

VINTAGE REPORT

After a milder and drier than average winter, the very first green tips appeared at the beginning of April. This was followed by a few days of negative temperatures without any consequences for the vines. Despite a slight delay in bud break, the almost summery heat of May led to a rapid development of flowering, generating one of the earliest vintages like 2007, 2011 and 2020. The rainfall in June was twice as high as normal. Veraison ended in mid-August, followed by high temperatures that allowed the grapes to ripen perfectly. The water and thermal conditions facilitated a good distribution of the harvest, which began on August 29 and ended with the Clos de Bully on September 13. The weather in the first half of September gave this vintage generosity and quality.

TASTING

Very beautiful clarity, pale gold color with silver reflections. Beautiful richness and aromatic complexity. The nose opens with notes of citrus (grapefruit) and white-fleshed fruits (peach) on a mineral background. The aromas of white flowers (acacia) and sweet spices (anise, nutmeg) elegantly complete the bouquet. The mouth is tender and fresh. Beautiful harmony between fat and acidity. Long and mineral finish.

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.

SERVICE ADVICE

Between 12 and 14°C.

