



MAISON CHAMPY

LA PLUS ANCIENNE MAISON DE BOURGOGNE

- 1720 -



MAISON CHAMPY PERNAND-VERGELESSES PREMIER CRU "ILE DES VERGELESSES" 2014

A great Premier Cru from the Côte de Beaune, coming from our estate.



GRAPE VARIETY

100% Pinot Noir

VINEYARD

This very hilly vineyard covers the slopes of the hills of Aloxe-Corton and Savigny-lès-Beaune, in the far north of the Côte de Beaune. It rises at an altitude of between 250 and 350 meters, on clay-limestone soil.

TYPE OF SOIL

Clay-limestone.

VINIFICATION

Manual harvest, cold maceration, natural fermentation by yeast and vatting for three weeks.

AGEING

Aged in eight barrels, 25% of which are new oak, for 14 months.

VINTAGE REPORT

This vintage is quite similar to 1996 in the remarkable acid structure. It shows some characteristics of 2010 and 2008, with a still more beautiful balance. We expected an early vintage due to warm and dry conditions at flowering; in fact, it was not an early vintage, as ripening was slow. It was highly beneficial to wait for full ripeness, also because the health conditions were so perfect. We have done de-leafing quite early, in July, as we expected a disappointing weather at summer. We did well, as the anticyclone was back only on August 26th. As for the yields, there well above those of 2013, but still moderate. The organic viticulture and the high proportion of old vines in our vineyard can explain it.

TASTING

Good aromatic intensity with notes of cherry and kirsch. Very persistent fruit on the palate, with a light touch of toast. Tannins are present but well integrated and give good strength to the wine.

FOOD PAIRINGS

Perfect with tournedos, filet mignon and a variety of cheeses.

SERVICE ADVICE

Between 15 and 16°C.

