



MAISON CHAMPY

LA PLUS ANCIENNE MAISON DE BOURGOGNE

- 1720 -



MAISON CHAMPY VIRÉ-CLESSÉ 2022



GRAPE VARIETY

100% Chardonnay

VINEYARD

This is one of the 43 villages entitled to produce the AOC Mâcon Villages or Mâcon followed by the name of the village. The grapes come from the villages of Viré and Clessé. The vineyards are situated on an east facing hill which is just north of the vast area of the Mâcon.

TYPE OF SOIL

Calcareous soil

VINIFICATION

Traditional vinification, natural yeasts. Fermentation in thermo-regulated stainless steel vats at low temperature, without residual sugars 100% malolactic fermentation.

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

Served as an apéritif, this wine pairs well with sliced meats and hams (parslied ham, chicken terrine) as well as main dishes such as snails, frogs legs in a butter hazelnut sauce... It also pairs well with fish dishes and white meats in cream sauces, as well as with goat cheeses.

SERVICE ADVICE

Should be served at 11-13°

