



MAISON CHAMPY

LA PLUS ANCIENNE MAISON DE BOURGOGNE

- 1720 -

Bourgogne "Cuvée Edme" 2021

Vineyard

Grapes come mainly from three French departments: Yonne, Côte d'Or and Saône-et-Loire. This wine pays tribute to the Maison Champy's founder : Edme Champy.

Vinification

A mixed selection of 80 barrels, 40 of which come from Domaine Champy's vines (in the villages of Volnay and Ladoix) and from vines in the village of Santenay in the Côte de Beaune.

Harvest

Manual harvest.

Vintage report

After three years of early harvests that began in August, the 2021 vintage marked a return to the traditional dates for Bourgogne. The winter 2020-2021 was alternatively periods of mild & cold weather. During the Easter week in the end of March, we had a significant warming to almost summery temperatures happened, which stimulated the growth cycle of the vines and reached the mid-budburst stage. A brutal change followed with a huge mass of polar air from the beginning of April bringing a thick frost the temperature returned then to normal in early June, and blooming took place extremely quickly. July and August the rain set in and finally mid-August, the dry weather and north wind allowed the grapes to ripen gradually. Picking started September 20th and finished with the Clos de Bully on September 29th.

Ageing

Ageing in barrels, of which 25% are new, for a duration of 14 months.

Tasting notes

Dark ruby color with several purple highlights.

The nose is very well opened on notes of small black fruits and vanilla on a finely wooded background.

Fresh on the palate, supple and round.

A lively and structured wine, the tannins are present but coated. The finish is acidulous.

Food pairings

This wine will perfectly match all light preparations, starters of cheese, or with red or white meats, roasted or in a cream sauce.

Serving

Served at 13-14°C.



Allergenes : contains sulfites

