



# MAISON CHAMPY

LA PLUS ANCIENNE MAISON DE BOURGOGNE

- 1720 -

## Pernand-Vergelesses 2020

### Grape varieties

100% Chardonnay

### Vineyard

These vineyards cover the hilly slopes of Aloxe-Corton and Savigny-lès-Beaune. There are only four Premier Cru Pinot Noirs: "Les Fichots", "En Caradeux", "Creux de la Net", "Iles des Hautes et Basses Vergelesses". Two new "clos" have also received the appellation Premier Cru: "Clos du Village" and "Clos Berthier". We have 3,04 ha of this appellation.

### Soil

Clay limestone soil

### Vinification

Hand harvest. Grapes from Domaine Champy's "Les Quartiers", "Les Pins", "La Morand" and "Derrière Frétille".

### Harvest

By Hand.

### Vintage report

2020 was particularly sunny, with nearly 311 hours more than normal, and warm, with an average temperature of 1.5°C higher. This vintage was quite dry, with fairly low rainfall. The harvest began on August 20, with a relatively significant early vintage, 3 weeks compared to 2019 and 6 days compared to 2003. An exceptional feature of this vintage was that the Pinot Noir reached maturity before the Chardonnay.

### Ageing

Fermented and ageing for 10 months in barrels of which 30% are new. Production of 18 000 bottles on average.

### Tasting notes

Pale golden colour with hints of silver. Good aromatic intensity and good transparency. The nose opens on white flower, citrus and wild mint notes, with a mineral touch. Frank, fresh and elegant attack. On the palate, the wine is mineral, harmonious and rich, with a long and persistent finish.

### Food pairings

Perfectly partnered with shellfish such as prawns à la Provençale, saffron scallops, or fishes and poultry in creamy or spicy sauces, such as a fricassée of Bresse in a gingerbread sauce, a tagine of fish, or ewe cheese.

### Serving

Between 12 and 14°C.

Allergenes : contains sulfites

