



MAISON CHAMPY

LA PLUS ANCIENNE MAISON DE BOURGOGNE

- 1720 -

Bourgogne Chardonnay Cuvée Edme 2017

Grape varieties

100% Chardonnay

Vineyard

This Bourgogne Chardonnay comes from a selection of our best barrels of Chardonnay. The grapes are grown in the classic regions of Puligny, Meursault, and Rully. This harmonious blend gives it both the classic character of Chardonnay from the Côte d'Or and the floral elegance typical of the Côte Châlonnaise.

This cuvee pays tribute to Edme Champy who was the founder in 1720.

He was visionary and developed Maison Champy from the barrels trade to wine. Six generations followed after him.

Vinification

Fermentation in oak barrels.

Harvest

Manual harvest.

Ageing

Ageing for 10 months in barrels. This wine is made up of a selection of 30 barrels (20% of which are new).

Tasting notes

Bright color, yellow gold with golden highlights. Beautiful aromatic intensity. The nose is rich and well opened, with notes of exotic fruits and white flowers, notes of caramel and vanilla on a background of toasted bread. Fresh on the palate, an opulent body, smooth and round. At the finish, a good aromatic persistence of the fruit, united with a good balance between the acidity and the roundness. Digne d'un « petit Meursault ».

Food pairings

Nice on its own as an aperitif (gougères, toasts of foie gras, salmon...) or with risotto, sweetbreads of veal in a cream sauce, and with cheeses like Brie de Meaux, Chaource, Vacherin...

Serving

Serve chilled, between 12 and 15°C.



Allergènes : contains sulfites

