



MAISON CHAMPY

LA PLUS ANCIENNE MAISON DE BOURGOGNE

- 1720 -



POMMARD

VARIETAL

100% Pinot Noir

VINEYARD

Located in the heart of the Côte de Beaune, between Beaune and Volnay, Pommard AOC has one of the best AOC reputations in France. The village is located on a slope, at 250 to 330 m above sea level, with an easterly/south-easterly exposure. This appellation has 28 Premiers Crus, the most famous of which are "Epenots" and "Rugiens".

TASTING

The color is dark ruby and deep purple. The nose is marked by intense and gourmet notes of blackcurrant, with a nice grilled aroma and a mineral, sulfurous reduction, giving this wine a very fine, airy character. The palate is tight, showing a fruit with a good crunch, and has a good energy while showing freshness, richness, and a gourmet aspect all at the same time. With a lot of depth, the aromatics expand over notes of black fruits (blackcurrant), ripe fruits and black cherries. This beautiful wine reflects the terroir of Pommard, and can express its gourmet flavors as soon as today when first passed through a carafe. It will show all of its complexity after being kept for 10 years.

