MAISON CHAMPY

LA PLUS ANCIENNE MAISON DE BOURGOGNE

- 1720 -



BEAUNE

PREMIER CRU

Aux Cras

VARIETAL

100% Pinot Noir

VINEYARD

The Beaune appellation is the most extensive AOC of the Côte d'Or: the red vines spread over a surface area of 362 ha of which 277 are Premier Crus. According to the placement of the vines, nuances appear: wines from the north are often intense and powerful, whereas wines from the south are rather supple and round.
The climate "Aux Cras" is situated on the left side of the Beaune Mountain.
Altitude: 250 meters
Exposure: east, south-east

TASTING

Beautiful dark garnet color with intense violets hints. The nose is very delicate with aromas of flours (violettes, roses) and light notes of fruits like blackcurrant sand blackberries buds. Nice minerality on the palate, also very elagant and a little bit spicy. The final is a little salty and a bit draining. This wine is very well balanced, rich and elegant with a fine adgeing potential.

