

CHAMPY

Year Founded: 1720

Region: Burgundy, France

Founder: Edmé Champy

Winemaker: Dimitri Bazas

Known For: Precision wine growing is Maison Champy's objective. The importance of the environment means that every single treatment follows the practices of sustainable and organic farming.

-Certified Sustainable, Organic-

Established in 1720 by Edmé Champy, operating as the oldest house in Burgundy, for three centuries the Maison has been instrumental in building the international reputation of Burgundy and French Savoir Faire. Indeed, Champy's story is interwoven with some of the most important French historical figures of the 19th and 20th centuries, including Louis Pasteur and Gustave Eiffel. Maison Champy owns 21 ha of vineyards, which are farmed organically and certified HVE (Haute Valeur Environnementale/High Environmental Value) spread across the Côte d'Or. The winery and its 15th century cellars are in Beaune. Domaine Champy's core plots are found on the hill of Corton, Beaune, Savigny-les-Beaune, and Pernand-Vergelesses.



Additionally, with three centuries of history and experience behind it, Maison Champy has established

incredible relationships with key growers across the Côte. This is especially the case for Côte de Nuits, where long-term fermage and métayage partnerships have enabled Maison Champy to work with plots in Gevrey-Chambertin, Charmes-Chambertin Grand Cru and Vosne-Romanée. Across the range, an average of two barrels per plot are made. Since 1999, winemaker Dimitri Bazas has been at the helm, overseeing production and viticulture. Dimitri, whose résumé includes working for such iconic names such as Christophe Roumier, Marquis d'Angerville, Bonneau du Martray and others, has identified key vineyard expansion into top sites of the Côte d'Or and is largely responsible for the Maison's conversion to organic farming over the last two decades. The winemaking follows traditional Burgundian practices, utilizing indigenous yeast across the range, whole cluster pressing for the whites, and barrel fermentation. For the reds, stem inclusion is selected plot-by-plot, cold macerations for approximately 3 days. Fermentations last up to 3 weeks. The wines see a combination of pigeage and remontage. Aging in Burgundy barrique for both red and white extends between 10-16 months and can include up to 30% new wood.

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Chablis 2024

100% Chardonnay. Whole bunches are collected in a pneumatic press, then 12 hours settling at 12 to 15°C in specially designed wide tanks. 15 days of fermentation at 16°C in stainless steel tanks. Malolactic fermentation. Ageing on average 6 months on fine lees 100% in stainless steel tanks - 6 months of aging on fine lees in stainless steel tanks are required to produce this wine.

The nose is fresh, lively and mineral. The palate is fresh with subtle aromas of white fruits and citrus fruits. The balanced finish is complemented by a refreshing acidity. To be enjoyed as an aperitif or as an accompaniment to a salad of shrimps with watercress, Japanese cuisine or oysters.

