



MAISON CHAMPY

LA PLUS ANCIENNE MAISON DE BOURGOGNE

- 1720 -

Corton "Le Rognet" Grand Cru 2019

Grape varieties

100 % Pinot Noir

Vineyard

At the North of the Côte de Beaune, the Mountain of Corton brings the villages of Aloxe-Corton, Pernand-Vergelesses and Ladoix-Serrigny. The vineyard ranges between 250 and 330 meters above sea level, forming an amphitheater without any other example in the Côte. The Corton Grand Cru is mainly red in 90 ha and can bear the name of its climate, numbering 25, such as Les Perrieres, Les Combes, Clos des Meix, Bressandes, Le Rognet, Les Renardes, Le Clos du King, ... Our House has 0.33 ha of this appellation.

Soil

Clay-limestone

Vinification

Cold maceration.

Fermentation by natural yeasts and vatting for 3 weeks

Traditionnal vinification, ageing in barrels for 14 months with 30 % of new barrels. Bottling a fruit day according to the biodynamic calendar

Harvest

By Hand.

Vintage Report

The 2019 vintage bore all the extremes : April and May with night frost followed by 3 heatwaves end of June, end of July and end of August. The vineyard suffered from almost no disease therefore very few treatments were applied. The harvest started gently on September 10th. The grapes were perfectly healthy. The first juices were very well balanced which forecast a vintage similar to 2017.

Tasting notes

Deep ruby color with garnet reflections. The nose is deep and concentrated, with notes of black fruits (cherries) on a slightly smoky and spicy (black pepper) background. The attack is fresh and the body is opulent. Great length & a slightly vegetal on the finish.

Food pairings

It will enhance the rich and concentrated dishes: hare stew, rooster with wine, and cheeses of character : Chambertin, Epoisses, Livarot, etc.



Allergenes : contains sulfites

