



Cellier Champollion

GRANDS VINS DE BOURGOGNE

Rich from an exceptional terroir, the fine wines of Cellier Champollion are made with the greatest care to bring you the best of the typicality of the prestigious Côte de Beaune and Côte de Nuits.

▲ DESCRIPTION OF THE WINE

A.O.P : Appellation Grand Cru Protégée

Wine producing region: Burgundy

Grape variety: White wine: Chardonnay | Red wine: Pinot noir

Type of soil: Clay and Limestone

Wine making for the white wine:

- Hand harvest
- Full grape pressing
- Limit of partly natural inputs, yeasts and bacteria
- Cold setting during 24 to 48 hours
- Alcoholic and malolactic fermentation in oak barrel

Wine making for red wine:

- Hand harvested
- Destemming
- Alcoholic fermentation in stainless steel or wood tank
- Punching of the cap, twice a day during 10 days and pumpover
- Maceration with grape skin, then devatting

Ageing process: In oak barrel with 30% to 50% of new barrels during 15 months.

Free juices and press juices treated separately, blended according to profiles.

Barrel filling by gravity to preserve aromas and structure.

Picture of the terroir, with limitation of interventions.

▲ TASTING COMMENTS

Our white wines are grown on an exceptional terroir offering them a quality of the most prestigious. They offer a delicate floral and woody aroma with notes of honey and dried fruits. Fresh and mineral on the palate, these wines offer us an incomparable length on the palate.

Our red wines are the result of the prestigious grape varieties and Climats that give us these unique aromas. They offer aromas of red fruits, empyreumatic notes such as coffee and aromas of undergrowth such as mushrooms and truffles. Unique structure, balance and finish, a wine symphony.

▲ FOOD AND WINE PAIRING

Our white wines go well with seafood products, such as fish and lobster, which will match with the aromas of our wines.

Our red wines will perfectly pair a beef bourguignon, a roasted duck or a red meat cobbles that is equal to the complexity of its wines.

21 Rue Jean-François Champollion - 21200 Beaune - France

Mail : contact@cellierchampollion.fr - Tél. +33 (0)3 80 22 29 90

www.cellierchampollion.fr



OVERDRINKING ALCOHOL MAY BE DANGEROUS FOR YOUR HEALTH, RESTRAINT YOUR ALCOHOL CONSUMPTION.