



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 1er 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 20% to 30% of new barrels during 12 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

The white wines are pale gold with rather golden reflections. They offer a delicate aroma of white flesh fruit associated with floral and woody notes. Fresh and mineral on the palate, the wines offer an exceptional aromatic intensity. Our red wines are bright ruby, they offer aromas of red fruits like blackcurrant or cherry. The palate reveals the full expression of Pinot noir, intensity, complexity, beautiful structure and balance which lead to a lingering finish.

▲ FOOD AND WINE PAIRING

Our white wines will pair with seafood products such as shrimps or crabs, which are also fresh and light.

Our red wines are perfect for grilled or in sauce meat, like beef or poultry.

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