



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 Régionale 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 stainless steel vats or oak barrel with 20% of new barrels during 6 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 from the Chardonnay have a pale gold color with golden reflections. They have delicate, fruity, fresh and mineral aromas on the palate.

The red wines from Pinot noir have a bright ruby-red color, and red fruits aromas on the nose. The structure is round with rather assertive but delicate tannins.

▲ FOOD AND WINE PAIRING

The white wines go perfectly with grilled fish, white meat or a seafood platter.

The red wines go well with a platter of cold meats, mild cheese or red meat.

www.cellierchampollion.fr

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