

Champy

France



MAISON CHAMPY CHABLIS 1er CRU

Chardonnay



The Vineyard

Maison Champy is the oldest wine company in Burgundy boasting a history dating back to 1720. Maison Champy owns 52 acres of vineyards. The prized vineyards owned by Champy, are farmed organically in order to showcase the true character of the terroir in the wines. The winery, which has been declared a historic monument by UNESCO, was designed by the famed architect, Gustave Eiffel and sits above an ancient 15th-century Jacobin monk cellar, where the wines are aged in the heart of Beaune. It was at Maison Champy where renowned scientist, Louis Pasteur set up a laboratory and developed the pasteurization method. When Pasteur published his findings, he gave special thanks to fourth-generation Beaune wine merchant, Claude Champy. Pasteur's laboratory equipment can still be seen today when visiting the Maison.



The grape

100% Chardonnay.

Tasting note

Bright gold color. Intense nose with hints of almond and white blossom. Maison Champy Chablis Premier Cru Chardonnay offers a good balance of subtle white fruit flavors and fresh elegance.



Food Pairing

Good matches will include cooked oysters and fish in sauce, or veal in white sauce.

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