



DOMAINE RAPET PÈRE & FILS

AOP Beaune Premier Cru Champs Pimont
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Located in Pernand-Vergelesses, this family estate is one of the oldest in the region, with a winemaking history dating back over 250 years. Today, Vincent Rapet and his wife Sylvette manage the estate, perpetuating the legacy of their ancestors Roland and Robert Rapet. With 21 hectares of vines located in Pernand-Vergelesses, Aloxé-Corton, Savigny-lès-Beaune, and Beaune, the estate produces wines of great purity, practicing sustainable agriculture. The whites, aged on fine lees, offer magnificent mineral tension, while the reds develop a refined structure through long macerations and precise aging in oak barrels. Its strong point? A perfect alliance between tradition and technical precision, giving birth to elegant and balanced wines.

VARIETAL

Chardonnay 100%

LOCATION

The "Champs Pimont" plot takes its name from its location at the "piedmont" on the southern side of the Montagne de Beaune. It is surrounded by vineyards owned by the Hospices de Beaune.

TERROIR

The soil is clay-limestone with varying degrees of rock hardness. The parcel lies near an old quarry, once common along the Côte. The ground is rich in stones mixed with ferruginous earth.

IN THE VINEYARD

Sustainable vine care with customized treatments and soil work adapted to the plot's mineral-rich nature.

HARVEST

Grapes are hand-picked and transported in small crates to preserve integrity.

WINEMAKING

Whole bunches are gently pressed in a pneumatic press for two hours. The must is cold-settled for 24 hours before fermenting in 350L oak barrels, 30% of which are new.

AGEING

Aged on the lees with bâtonnage (stirring) until July. Bottling occurs after 12 months of maturation.

SERVING

Serve chilled between 10 and 12°C.

AGEING POTENTIAL

5 to 10 years

TASTING

Clos des Champs Pimont opens with aromas of white flowers and lemon zest. On the palate, it is immediately round and generous, offering a bold entry that quickly finds balance between fruity smoothness and a fine, saline edge. A wine of charm and character, both supple and precise.

VISUAL APPEARANCE

Brilliant pale gold

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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AT NOSE

White flowers, lemon, subtle minerality

ON THE PALATE

Plump and generous, with a fruity core and a clean saline finish

FOOD PAIRINGS

Perfect with fish-based starters, rustic charcuterie like a country terrine, spring vegetable risotto, freshwater fish (such as poached pike), or a simply roasted Bresse chicken.

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