

Product code: 4383

Chanzy, Bourgogne Chardonnay, Les Fortunes, Côte Chalonnaise, 2019



Producer Profile

Chanzy is a 80 hectare Estate, divided between Côte Chalonnaise, Côte de Beaune and Côte de Nuits with their base in Bouzeron.

In 2017 Philippe Der Megreditchian purchased this historic Estate and set about a radical overhaul. Appointing Max Blondelle as winemaker, (ex. Winemaker of Domine Chanson) together they reshaped the range into a tighter offering, adding vineyards in Côte Chalonnaise and Côte de Beaune due to their purchase of Domaine Pagnotta. Consequently, this means that all of Chanzy's wines are made with at least 90% Estate-grown fruit, practically unheard of for a Burgundian producer of this size. Chanzy owns 5 Clos including 2 Monopoles, 11 Grands Crus and 16 Premiers Crus. They are one of the few Burgundy producers to achieve Haute Valeur Environnementale level 3; the most highly regarded certification for agriculture in France. Their farming regime demands a holistic outlook that goes beyond organics: ensuring biodiversity, reusable energy and reduced water usage. The vineyards are in conversion to organics and will be certified from 2024 vintage onwards.

Viticulture

The Chardonnay vines for this wine are planted at the bottom of the slopes of the famous "Clos de la Fortune". This Burgundian Chardonnay benefits from the atypical terroir of Bouzeron.

Winemaking

Grapes receive slow and gentle pressing and then fermentation in 350l barrels and in stainless steel vats at controlled temperature. Matured in 350l barrels and in stainless steel vats for ten months and then five months of aging in stainless steel vats before bottling.

Tasting Note

This wine is a synthesis of finesse and freshness that is enhanced by the fruitiness that Chardonnay can bring. This white Burgundy adores fine dishes and tender flesh.

Food Matching

Pan-fried river fish, a sea fish in white sauce or hot shellfish. It adapts very well to cooked cheeses such as Comté.

Awards

Wine Enthusiast 89 Points

Already well balanced, this wine is rich, full in the mouth with warm white fruits and generous ripeness. Zestiness in the background brings orange and lemon crispness. 89 Points, June/ July Double Issue 2021.

Technical Details

Varieties:

Chardonnay 100%

ABV: 13.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 10 Months

Type: 350l Oak Barrels

% wine oaked: 40

% new oak: 0