



Chanzy, Bourgogne Chardonnay, Les Fortunés, Côte Chalonnaise, 2022

Producer Profile

Maison Chanzy is a highly respected Burgundian producer, their wines are a classical demonstration of premium vineyard sites in Côte Chalonnaise, Côte de Beaune and Côte de Nuits.

Their range has been carefully engineered by winemaker Max Blondelle, whose primary task is to create wines that eloquently communicate their respective terroir, whilst remaining hands-off in his approach. As such, Chanzy are one of the few Burgundy producers to achieve Haute Valeur Environnementale level 3; the most highly regarded certification for agriculture in France.

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 barrel and then five months of ageing 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.



Product code: 4383

Technical Details

Varieties:

Chardonnay 100%



ABV: 12.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 8 to 12 Months depending on vintage

Type: 228L Oak Barrels

% wine oaked: 12

% new oak: 5

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