



Chanzy, Bourgogne, Hautes Côtes De Beaune Blanc, France, 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

This is the regional appellation for the Hautes Côtes vineyard in the Côte d'Or. It was officially created in 1961. The appellation extends over the Côte-d'Or, in the twelve Hautes Côtes communes and on the heights of ten Côte de Beaune communes. In Saône-et Loire, it stretches over four Hautes Côtes municipalities as well as the heights of three Côte de Beaune municipalities.

Winemaking

Slow and gentle pressing with fermentation in tuns and 500l barrels under temperature control. Aged in tuns and 500l barrels for ten to twelve months and then one month of flavour maturation in stainless steel vat.

Tasting Note

This wine has slightly straw colour undertones with pale gold reflections. Its aromas of white flowers combine with honey and are reminiscent of gingerbread. On the palate, its elegance is sure, pleasant while retaining the freshness of the grape variety without giving in to excess mellowness.

Food Matching

The liveliness of this wine's youth will pair very well with snails, subtle fish or wok vegetables.



Product code: 4381

Technical Details

Varieties:

Chardonnay 100%



ABV: 12.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 12 Months

Type: 228/450l Oak
Barrels

% wine oaked: 100

% new oak: 20

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