



Chanzy, Bourgogne, Hautes Côtes De Beaune Rouge, France, 2021

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 vinayear in 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 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

A traditional red wine fermentation without malolactic. Aged in oak barrel, 10% of which was new oak.

Tasting Note

A very approachable Pinot Noir, charming and full of character with ripe red and black berry fruit aromas and flavours with sweet spice and fine tannins

Food Matching

A great match with salmon or other fatty fish, roasted chicken or pasta dishes.



Product code: 5224

Technical Details

Varieties:

Pinot Noir 100%



ABV: 12.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 10 Months

Type: 228l barrel

% wine oaked: 100

% new oak: 10

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