

Product code: 4377

Chanzy, Bourgogne Pinot Noir, Les Fortunes, Côte Chalonnaise, France, 2020



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

Pinot noir is the heritage of Red Burgundy. The pinot noir grape was born in Burgundy and has carried the name since 1375. Pinot noir is the hereditary source to all of the great red wines from Burgundy vineyards. Pinot noir is jealously desired, but it is fragile and it requires very careful care during its vegetative period.

Winemaking

Grapes undergo cold pre-fermentation maceration for ten days with pumping over and punching down under temperature control throughout fermentation. This wine matured for ten months in 228l barrels and stainless steel vats and then 1 month of aging in stainless steel vats before bottling.

Tasting Note

This wine has an attractive shiny light ruby colour. It is both refined and very frank on the nose and palate. It opens to aromas of red fruits. Its silky tannins support the balance of a wine, such that it can be kept for some time (5 to 7 years) while remaining pleasant in its youth.

Food Matching

Serves well as an aperitif for fresh and savoury tapas, soft-boiled eggs or roasted fish.

Technical Details

Varieties:

Pinot Noir 100%

ABV: 13.5%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 10 Months

Type: 228l Oak Barrels

% wine oaked: 100

% new oak: 10