



Chanzy, Bourgogne Pinot Noir, Les Fortunés, Côte Chalonnaise, 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

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 is matured in 228l barrels and stainless steel vats and then 1 month of ageing 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.



Product code: 4377

Technical Details

Varieties:

Pinot Noir 100%



ABV: 13.5%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 8 - 10 Months depending on vintage.

Type: 228l Oak Barrels

% wine oaked: 100

% new oak: 10

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