



Chanzy, Bouzeron, Clos de la Fortune Monopole, Côte Chalonnaise, 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

Clos de La Fortune is one of the most exceptional sites in the village of Bouzeron. Planted in 1963 on a steep, south facing slope, with 100% Aligoté.

Winemaking

Slow and gentle pressing and vinification. Fermentation under temperature control between 18°C and 20°C to respect the delicate aromas of Aligoté. Aged for 16 months in a mix of 228 and 350 litre French oak barrels, 12% of which are new casks + 1/3 stainless steel vat.

Tasting Note

As a specialist in Aligoté, this is a highlight from Chanzy's portfolio. It is a serious wine, demonstrating fantastic balance and typicity of the Aligoté variety; green apple, lemon concentrate, with a touch of ginger spice. It is both rich and well-structured, finishing with a hit of flinty minerality. The 1/3 unoaked component really lifts the palate. It is very apparent that Aligoté from this site is something special.

Food Matching

Try it with white meats or at the end of a meal with fresh or matured cheeses.



Product code: 4699

Technical Details

Varieties:

Aligoté 100%



ABV: 13%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 16 Months

Type: 228 and 350 litre French oak barrels

% wine oaked: 66

% new oak: 12

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