

Product code: 4382

# Chanzy, Bouzeron, Les Trois, 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

Bouzeron Les Trois is a blend from three vineyards: "Les Clous", "La Tournelle" and "Les Cordères". The Bouzeron appellation was recognized in 1997 in its own right among the Villages de Bourgogne appellations, thus honoring the grape variety that made its reputation: Aligoté.

## Winemaking

After slow and gentle vinification and pressing, this wine is fermented at controlled temperature between 18° C and 20° C to respect the delicate aromas of Aligoté. After maturing in stainless steel vat and tuns, this wine is bottled during summer to preserve the freshness and liveliness that are typical of the grape variety.

## Tasting Note

Bouzeron is the golden gate of this beautiful "Côte". It receives a racy minerality from the white Oxfordian marls under the vineyards, which happily combines with nuances of fruit and flowers. This wine is supple and consistent with texture and chiseled, alert liveliness. It drinks beautifully in its youth but also develops wonderful complexity as it ages. A real gourmet wine!

## Food Matching

As an aperitif with tasty gougères or with starters such as oysters, parsley ham, Burgundy snails and even white meats.

## Technical Details

### Varieties:

Aligoté 100%

ABV: 12%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

### Oak Ageing

Time: 10 Months

Type: 25hl oak tuns

% wine oaked: 60

% new oak: 0