



Chanzy, Bouzeron, Les Trois, Côte Chalonnaise, France, 2023

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

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 a percentage in oak 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.



Product code: 4382

Technical Details

Varieties:

Aligoté 100%



ABV: 12%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 8 to 12 Months
depending on vintage

Type: 25hl tun

% wine oaked: 25

% new oak: 0

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