



Chanzy, Chambolle-Musigny, 1er Cru Aux Echanges, Côte de Nuits, France, 2016

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

This small village on the Côte de Nuits can hardly expand because its land is so precious. It barely had room to allow a Sully lime tree of five meters in circumference to grow! This village was formerly a dependency of the abbey of Cîteaux. Chambolle-Musigny has two superb Grands Crus and several renowned Premier Cru. This particular vineyard faces South East. Perfect for ripening Pinot Noir!

WINEMAKING

Cold pre-fermentation maceration for ten days with pumping over and punching down under temperature control throughout the fermentation.

TASTING NOTE

This wine has a complex profile that combines power and femininity. Aromas of small red berry fruits and violet, and a supple, rounded and superbly balanced palate.

FOOD MATCHING

Roast veal, lamb and mild flavoured cheeses like brie.

Product code: 4718

TECHNICAL DETAILS

Varieties:

Pinot Noir 100%

ABV: 13%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 16 Months

Type: 228L Cask

% wine oaked: 100

% new oak: None

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