



# Chanzy, Charmes-Chambertin, Grand Cru, Côte de Nuits, Burgundy, France, 2014

## 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 charming Grand Cru is located on the northernmost part of the Côte in the town of Gevrey-Chambertin. The production areas of the Charmes-Chambertin and Mazoyères-Chambertin appellations are the same, but the Charmes-Chambertin appellation is usually used for wine. The word "Charmes" in ancient Burgundy came from common fields cultivated and found in the fallow land. Thus, in Burgundy, "Charme" means 'thatch' or "straw".

## Winemaking

Cold pre-fermentation maceration for ten days with pumping over and punching down under temperature control throughout the fermentation. Aged in 228 litre barrels for ten months (30% new barrels) then five months of flavour maturation in stainless steel vats.

## Tasting Note

Charmes-Chambertin is adorned with a beautiful dark ruby colour. The nose suggests a rich aromatic palette of small red fruits, spices and flowers, and the powerful mouth ends with a very elegant and long finish.

## Food Matching

Pair with hare stew, venison terrine, or aged cheeses.



Product code: 4721

### Technical Details

#### Varieties:

Pinot Noir 100%



**ABV:** 13%

**Closure:** Technical cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

#### Oak Ageing

**Time:** 10 Months

**Type:** 228L Oak Barrels

**% wine oaked:** 100

**% new oak:** 30

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