



Chanzy, Échezeaux, Grand Cru, Côte de Nuits, Burgundy, 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

The first trace of Échezeaux dates back to the end of the 13th century. The monks of the Abbey of Citeaux, aware of the high quality of this terroir and of its wines, had exchanged plots to own a few parcels of Échezeaux.

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

A beautiful dark ruby colour. The complex and pleasant nose offers a spectrum of dark fruit and toasty aromas. Round and fruity on the palate with silky smooth tannins and a beautiful persistence on the finish. This Grand Cru presents a full and balanced structure which suggests an excellent aging potential.

Food Matching

Beef tournedos with Roquefort, wild boar stew, grilled prime rib.



Product code: 4719

Technical Details

Varieties:

Pinot Noir 100%



ABV: 12%

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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