

Product code: 4373

Chanzy, Maranges, 1er Cru La Fussiere, Côte de Beaune, France, 2018



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

The Maranges vineyard, which is primarily a Pinot Noir red wine area, also has few Chardonnay vines. It forms the link between the Côte d'Or and the Saône-et Loire. It is perfectly consonant with Santenay, with which it shares several esteemed vintages.

Winemaking

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

Tasting Note

Beautiful dark red colour, with purple reflections. The bouquet is very expressive with notes of sour cherry, liquorice and chalky notes. It is a wine with finesse and a very long finish.

Food Matching

Poultry and red meats, spring rolls, grilled ribs and braised pork.

Technical Details

Varieties:

Pinot Noir 100%

ABV: 13.5%

Closure: Cork Stopper

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 15 Months

Type: 228l Burgundy Barrels

% wine oaked: 100

% new oak: 0