



Chanzy, Maranges, 1er Cru La Fussiere, Côte de Beaune, France, 2019

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 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. Clay and limestone soils strengthened by marl.

Winemaking

Cold pre-fermentation maceration for ten days with pumping over and punching down under temperature control throughout the fermentation. Aging in 228l barrels for 15 months and then one month in stainless steel vat.

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.



Product code: 4373

Technical Details

Varieties:

Pinot Noir 100%



ABV: 13.5%

Closure: Cork Stopper

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 15 Months

Type: 228l Burgundy Barrels

% wine oaked: 100

% new oak: 0

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