

Product code: 4380

CHANZY, MERCUREY, CLOS LES BUSSIÈRES-MONOPOLE, CÔTE CHALONNAISE, FRANCE, 2019



Technical Details

Varieties:

Chardonnay 100%

ABV: 13.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 14 Months

Type: 228l Oak Barrels

% wine oaked: 100

% new oak: 0

Producer Profile

Chanzzy 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 Chanzzy's wines are made with at least 90% Estate-grown fruit, practically unheard of for a Burgundian producer of this size. Chanzzy 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 Mercurey district extends south from Rully. The Mercurey vineyards are located on marl Limestone soils from the Upper and Middle Jurassic geological formations, with a predominance of the latter.

Winemaking

After slow and gentle pressing, this wine is fermented and matured in 228l barrels for 14 months followed by one of ageing in stainless steel vat.

Tasting Note

A fine nose of energetic and ripe citrus with almost a ginger-spice component. Round, easy in the mouth but again there is that ginger spice. Not your typical white Mercury but beautiful none the less.

Food Matching

Grilled fish or in sauce, cooked seafood, Asian cuisine and hard cheeses.