



Chanzy, Mercurey, Clos Les Bussières-Monopole, Côte Chalonnaise, France, 2020

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 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 15 to 16 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.



Product code: 4380

Technical Details

Varieties:

Chardonnay 100%



ABV: 13.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 15 to 16 Months

Type: 228l Oak Barrels

% wine oaked: 100

% new oak: 30

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