

Product code: 4374

## Chanzy, Mercurey, Les Caraby, Côte Chalonnaise, France, 2019



### 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

Extending to the south from Rully, the Mercurey vineyard is located on marl Limestone soils from geological formations of the Upper and Middle Jurassic, with a dominant of the latter, which appeals to the Pinot Noir grape variety.

### Winemaking

Cold pre-fermentation maceration for ten days with pumping over and punching down under temperature control throughout the fermentation. Elaborated in 228L barrels for 14 months and then one month of flavour maturation in stainless steel vat.

### Tasting Note

A hint of reduction with this dark fruity wine - almost suggesting some chocolate too. Well structured, the tannin is fine, open with clarity of flavour. Supported by some very subtle oak complexity, classy!

### Food Matching

Roast pork, poultry, soft as well as mature cheeses.

### Technical Details

#### Varieties:

Pinot Noir 100%

ABV: 13.5%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

### Oak Treatment

Time: 15 Months

Type: 228l Oak Barrels

% wine oaked: 100

% new oak: 0