



# Chanzy, Puligny Montrachet, 1er Cru Champ Gain, Côte de Beaune, 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

Champ Gain is a Premier Cru vineyard on the upper slopes of the Côte d'Or in Burgundy's Puligny-Montrachet appellation. The altitude in Champ Gain has an important effect on the mesoclimate here, and the vineyard has more cooling influences than those further down the hill. The easterly exposure also brings plenty of sunlight during the day, and the cooler nights give a slower, longer ripening period. Champ Gain has a porous, free draining broken clay limestone soil with a lot of pebbles and rocks in the topsoil. Vines are forced to find water deeper in the soil, where there is an abundance of minerals. This adds complexity to the wine in the form of flinty, stony characters.

## Winemaking

Vinified and aged in new 228-L French Oak barrels for 16 months.

## Tasting Note

A beautiful light and elegant Puligny, with vibrant minerality and floral, citrusy flavours. Quite taut and racy in style.

## Food Matching

The wines balance, aromatic complexity, and purified style demands delicate but rich food. Equally at home with poultry in sauce or pan fried veal escalope.



Product code: 4898

### Technical Details

#### Varieties:

Chardonnay 100%



**ABV:** 13.5%

**Closure:** Natural cork

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

#### Oak Ageing

**Time:** 16 Months

**Type:** French 228 Litre Casks

**% wine oaked:** 100

**% new oak:** 100

[Order online](#) or email [orders@alliancewine.com](mailto:orders@alliancewine.com)