



Chanzy, Puligny Montrachet, 1er Cru La Garenne, Côte de Beaune, France, 2021

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

Aromatic and lively, the Puligny-Montrachet shares with Chassagne Montrachet the most perfect expression of Chardonnay. Only a few meters from the Grands Crus, this offers a white wine with a strong personality and a high reputation.

Winemaking

The sorted grapes are subjected to a slow pneumatic pressing and settling, and then poured into oak barrels in which the alcoholic and malolactic fermentations will take place aged in 228 L barrels for ten months and then five months of flavour maturation in stainless steel vats.

Tasting Note

White stone fruits, apple and citrus notes. This is dense, a hint of minerality and complex and a power house of a Chardonnay.

Food Matching

Poultry in sauce, pan-seared veal with mushrooms, foie gras and lobster as well as soft cheeses such as Brie de Meaux.



Product code: 4709

Technical Details

Varieties:

Chardonnay 100%



ABV: 13%

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 10 Months

Type: French Oak

% wine oaked: 100

% new oak: None

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