

Product code: 4378

Chanzy, Puligny Montrachet, Les Reuchaux, Côte de Beaune, 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

Puligny-Montrachet shares with Chassagne Montrachet the most perfect expression of Chardonnay. Only a few meters from the Grands Crus, the Appellation d'Origine Contrôlée was established in 1937. It offers a white wine with a strong personality and a high reputation.

Winemaking

Sorted grapes are subjected to slow pneumatic pressing followed by settling and then pouring into oak barrels in which alcoholic and malolactic fermentation and aging will take place. This wine matures in 228l barrels for fourteen months and then one month of ageing in stainless steel vats before bottling.

Tasting Note

Concentrated strength and a great heritage have made Puligny-Montrachet. With complete balance and great aromatic complexity combined with refined style, this works with delicate but also rich dishes.

Food Matching

So versatile! Poultry in sauce, pan-fried veal with mushrooms, foie gras, lobster, scampi, or grilled and pan-fried fish.

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: French 228l Barrels

% wine oaked: 100

% new oak: 0