

Chanzy, Puligny Montrachet, Les Reuxaux, Côte de Beaune, France, 2023

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

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 ageing will take place. This wine matures in 228l barrels for fifteen to sixteen 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.

Product code: 4378

TECHNICAL DETAILS

Varieties:

Chardonnay 100%

Features:

Vegetarian
Vegan

ABV: 14%

Closure: Technical
cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 15 to 16 Months

Type: French 228l
Barrels

% wine oaked: 100

% new oak: 12

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