



Chanzy, Rully Blanc 1er Cru, Marissou, Burgundy, 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

Chanzy are sustainable farmers, adapting their practices to climatology and to the specific characteristics of each site. They have achieved the highest regarded sustainable certification in France, Haute Valeur Environnementale Level 3, which is a holistic programme considering four key areas: biodiversity conservation, plant protection strategy, management of fertiliser use and management of water.

WINEMAKING

In the cellar, temperature of fermentation is carefully controlled in stainless steel vats to ensure freshness of all Chanzy wines. All wines are vegan friendly. All wines undergo malolactic fermentation. Chanzy adapt ageing to the specificity of each appellation and single vineyard, working with French oak barrels from up to 8 cooperages and use various barrel size in order to enhance complexity.

TASTING NOTE

This is a rich and powerful wine, and it retains all the finesse of the fruit. It has a beautiful golden colour with a green reflection. It gives off aromas of apricot, quince, vanilla and toast. On the palate, it is round with volume and tension.

FOOD MATCHING

Pan-fried river fish, sea fish in white sauce or hot shellfish.



Product code: 5762

TECHNICAL DETAILS

Varieties:

Chardonnay 100%

Features:

ABV: 12.5%

Closure: Cork Stopper

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 16 Months

Type: 228 Litres Oak Barrels

% wine oaked: 100

% new oak: 20

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