



Chanzy, Rully Blanc, Les Cailloux, Côte Chalonnaise, 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

Rully vineyards stretch for about four kilometres from Chagny where it has a few climats, to the southern limit of the Rully commune where it adjoins the Mercurey vineyards. This area has a remarkable limestone terroir with enough marl and clay for the Chardonnay grape variety to have found its land of choice.

WINEMAKING

Slow and gentle pressing, and then fermentation in tuns and 450l barrels under temperature control. Elaborated in tuns and in barrels for twelve to 15 months and then 1 month of flavour maturation in stainless steel vats.

TASTING NOTE

This Chardonnay is mineral-infused with a higher toned citrus element. A little retained petillance- the energy partly due to that. Modestly touched with tannin and with great intensity of flavour. Long finish. Some ageing potential here!

FOOD MATCHING

Fine dishes with tender flesh. River and sea fish, baked comté.



Product code: 4379

TECHNICAL DETAILS

Varieties:

Chardonnay 100%

Features:

Vegetarian
Vegan

ABV: 13%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 15 Months

Type: 228l Oak Barrels

% wine oaked: 100

% new oak: 10

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