

Product code: 4375

CHANZY, RULLY, CLOS DE BELLECROIX, CÔTE CHALONNAISE, FRANCE, 2018



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

Rully vineyards stretch for about four kilometers 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. The red wines, which are in the minority, are tender and fruity with a beautiful liveliness that underlines their exquisite minerality.

Winemaking

Cold pre-fermentation maceration for ten days with pumping over and punching down under temperature control throughout the fermentation. Elaborated in 228l barrels for ten months and then two months of flavor maturation in stainless steel vats.

Tasting Note

Blackcurrant, cherry and blackberry give way to floral notes of violet and rose. Delicious!

Food Matching

Combine this wine with poultry, roasted or in a sauce, or with offal such as liver.

Awards



Technical Details

Varieties:

Pinot Noir 100%

ABV: 13.5%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 10 Months

Type: Tuns and 450l Oak Barrels

% wine oaked: 100

% new oak: 0