



Chanzy, Rully, Clos De Bellecroix, 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 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 and then two months of flavour 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.



Product code: 4375

Technical Details

Varieties:

Pinot Noir 100%



ABV: 13%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 16 Months

Type: 228L French Oak

% wine oaked: 100

% new oak: 15

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