

Product code: 4379

Chanzy, Rully, Les Cailloux, Côte Chalonnaise, France, 2019



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.

Winemaking

Slow and gentle pressing, and then fermentation in tuns and 450l barrels under temperature control. Elaborated in tuns and in 450l barrels for twelve 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 aging potential here!

Food Matching

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

Technical Details

Varieties:

Chardonnay 100%

ABV: 13.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 12 Months

Type: Tuns and 450l Oak Barrels

% wine oaked: 100

% new oak: 0