

Chanzy, Volnay 1er Cru, Les Frémiets, Côte de Beaune,, 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

High up on the Côte de Beaune, narrow and sloping to give the vines room to grow, Volnay is set against the small mountain of Chaignot, forming a slight bend in the general orientation of the slopes: from east to south-east. This vineyard has been developed for centuries. The Knights of Malta, the abbeys of Saint-Andoche d'Autun and Maizières, the ducal and then royal domains harvested it well before the Revolution. Set at the top of the hillside on a very chalky soil with white argovian limestone going down the slope, light and chalky in appearance. Further down, the Bathonian limestone is stony, ferruginous and reddish. The foothills have deeper, gravelly soils. The altitude is between 230 and 280 metres.

Winemaking

Hand picking, 100% full grapes maceration for ten days with pumping over and punching down under temperature control throughout the fermentation. Wines are matured in 228 Litre barrels for 18 months (33% new oak) and then five months for flavour refinement in stainless steel vats.

Tasting Note

Bright ruby, light garnet, its aromas sing of violets, redcurrants, cherries and with age spices, game and cooked prunes. Its concentration and complexity are expressed in a delicate and nuanced way. This is fresh on the attack and warm on the finish.

Food Matching

He is interested in game birds, either simply roasted or slowly braised as a stew. The intensity of the Volnay appellation makes it a perfect match for cheeses with strong flavours.



Product code: 5019

Technical Details

Varieties:

Pinot Noir 100%



ABV: 13.5%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 18 Months

Type: 228 Litres

% wine oaked: 100

% new oak: 33

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