

Product code: 4384

CHANZY, VOSNE ROMANÉE, LA CROIX BLANCHE, CÔTE DE NUITS, 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

The two plots of La Croix Blanche are just south of Vosne-Romanée. The road from Dijon to Nuits-Saint-Georges separates them. To the west there is a crossroad intersection between La Croix Blanche and two vineyards called Aux Raviolles and Les Jacquines on the path towards the village of Vosne. A white stone cross marks this important old crossroads, thus the name La Croix Blanche.

Technical Details

Varieties:

Pinot Noir 100%

ABV: 14.5%

Closure: Cork Stopper

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 10 Months

Type: 228l Oak Barrles

% wine oaked: 100

% new oak: 30

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 (30% new barrels) then five months of flavour maturation in stainless steel vats.

Tasting Note

With its powerful tannic architecture, but velvety, this opulent, fleshy and spicy wine prefers strong meats with well-defined fibers, which it can tame and envelop.

Food Matching

Roasted poultry, lamb and game birds.