



Chanzy, Vosne Romanée, La Croix Blanche, Côte de Nuits, 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

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.

Winemaking

Cold pre-fermentation maceration for ten days with pumping over and punching down under temperature control throughout the fermentation. Elaborated in 228l barrels (33% 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.



Product code: 4384

Technical Details

Varieties:

Pinot Noir 100%



ABV: 13.5%

Closure: Cork Stopper

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 18 Months

Type: 228l Oak Barrles

% wine oaked: 100

% new oak: 33

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