



PRODUCER PROFILE

Estate owned by: The Chanzy Group
Winemaker: Jean-Baptiste and Marc
Jessiaume (through 2019 vintage), Max
Blondelle (beginning with 2019 vintage)
Total acreage under vine: 163
Estate founded: 1974
Winery production: 4,933 Bottles
Region: Burgundy
Country: France

Maison Chanzy Mercurey Clos du Roy Rouge 2021

WINE DESCRIPTION

Maison Chanzy was founded by Daniel Chanzy in 1974 in Bouzeron, located in the northern part of the Côte Chalonnaise region of Burgundy. In 2013, a group of Burgundy wine lovers purchased Chanzy with a group of investors and have since added a second holding in Côte Chalonnaise and Côte de Beaune for a total of 163 acres planted.

With full control of production from vineyard to bottling, Chanzy's impressive range spans 40 appellations in 8 villages of Côte Chalonnaise and Côte d'Or. The vineyards are farmed sustainably.

Mercurey Clos du Roy 1er Cru Rouge is one of many vineyards in Burgundy carrying the name Clos du Roy thanks to the King designating his best parcels as such. The parcel sits close to the woods and is protected from the wind with excellent exposure, providing consistent ripeness. The wine receives a ten-day cold soak before fermentation and is vinified with 50% whole clusters. Mercurey Clos du Roy 1er Cru Rouge is aged in 100% used 228-liter barrels.

TASTING NOTES

Red Burgundy shows the complex aromas and flavors of the Pinot Noir variety with notes varying from red strawberries to black cherries with earth, spice, herbs, and flowers. It is typically a medium-bodied wine, with high acidity that allows it to age well and pair easily with a wide range of foods.

FOOD PAIRING

Red Burgundy might be the world's most flexible food wine. The wine's high acidity, medium body, medium alcohol, and low tannins make it very food friendly. Red Burgundy, with its earthy and sometimes gamey character, is a classic partner to roasted game birds, grilled duck breast, and dishes that feature mushrooms, black truffles, or are rich in umami.

VINEYARD & PRODUCTION INFO

Vineyard name:	Clos du Roy
Vineyard size:	3.77 acres
Soil composition:	Clay and Limestone
Exposure:	Southeastern
Bottles produced of this wine:	4,933

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tanks
Maceration technique:	pump over and limited punch down
Malolactic fermentation:	Yes
Size of aging container:	228L
Age of aging container:	2 years
Type of oak:	French Oak
Length of aging before bottling:	16 months
Prefermentation technique:	Cold Soak
Total SO ₂ :	81 mg/L

ANALYTICAL DATA

Alcohol:	13.4%
Residual sugar:	0.4 g/L
Dry extract:	26.3 g/L