



MAISON
CHANZY



PRODUCER PROFILE

Estate owned by: The Chanzy Group
Winemaker: Jean-Baptiste and Marc
Jussiaume (through 2019 vintage), Max
Blondelle (beginning with 2019 vintage)
Total acreage under vine: 163
Estate founded: 1974

Maison Chanzy Mercurey Les Bussières 2018

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 Les Bussières is 100% Pinot Noir from a single vineyard in the Northeast of Mercurey. From relatively deep limestone clay soils with a southeastern exposure, these grapes undergo a seven-day cold soak with gentle pumpovers to provide structure without green tannins. Aged in 2-5 year old French Oak Barriques for 10 months, not fined or filtered.

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

Production area/appellation:	Côte Chalonnaise
Vineyard name:	Les Bussières
Vineyard size:	5.7 Acres
Soil composition:	Clay and Limestone
Exposure:	Southeast
First vintage of this wine:	2017
Sustainability Certification:	pending HVE 3

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tanks
Maceration technique:	Pumpover, limited punch down
Malolactic fermentation:	Yes
Type of aging container:	wood
Size of aging container:	228 L
Age of aging container:	2-5 years
Type of oak:	French Oak
Length of aging before bottling:	10 months
Prefermentation technique:	Cold Soak
Time on its skins:	7 days

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.45
Residual sugar:	less than 1g/L g/L
Acidity:	5.2 g/L
Dry extract:	24.5 g/L