



MAISON
CHANZY



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
 Region: Burgundy
 Country: France

Maison Chanzy Santenay Gravières 2019

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.

Santenay Les Gravières 1er Cru lies close to the Chassagne border, classically the best part of Santenay. Les Gravières has an average vine age of 45 years and receives ten days of cold pre-fermentation maceration before aging ten months in 100% used 228-liter barrels. Les Gravières should show typicity of Santenay with red fruit and floral notes, and elegance on the palate.

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 de Beaune
 Vineyard name: Gravières
 Soil composition: Marl and Gravel Stones
 Exposure: Southeastern

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: 1 year
 Type of oak: French Oak
 Length of aging before bottling: 16 months
 Prefermentation technique: Cold Soak
 Total SO2: 49 mg/L

ANALYTICAL DATA

Alcohol: 13.5%
 Residual sugar: 0.2 g/L
 Acidity: 5.8 g/L
 Dry extract: 26.3 g/L

