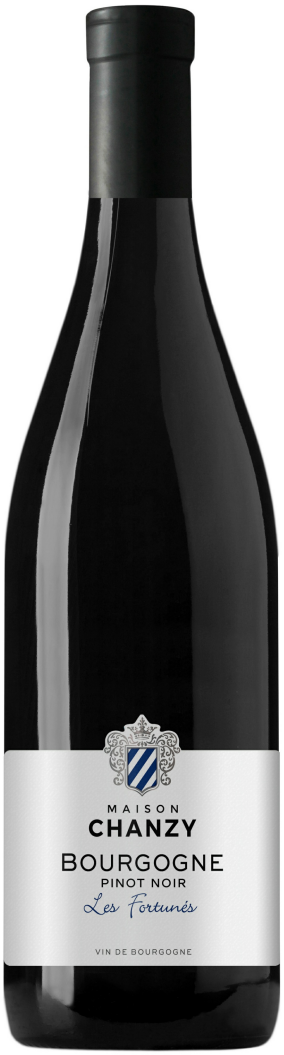
MAISON CHANZY



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
Winery production: 34,740 Bottles
Region: Burgundy
Country: France

Maison Chanzy Bourgogne Pinot Noir Les Fortunés 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.

Bourgogne Pinot Noir is from vineyards in the Côte Chalonnaise. Grown in typical clay and limestone soils with an average vine age of 35 years, Bourgogne Pinot Noir receives a seven-day pre-fermentation cold maceration and is then aged in used 450-liter barrels for ten months before bottling.

TASTING NOTES

Red Burgundy shows the complex aromas and flavors of the Pinot Noir variety with notes varying from red strawberries to black cherries, along 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
Soil composition:	Clay and Limestone
Bottles produced of this wine:	34,740

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tanks
Maceration technique:	pump over and limited punch down
Malolactic fermentation:	Yes
Age of aging container:	2-5 years
Type of oak:	French Oak
Length of aging before bottling:	7 months
Total SO2:	53 mg/L

ANALYTICAL DATA

Alcohol:	13.5%
Residual sugar:	0 g/L
Acidity:	5.8 g/L
Dry extract:	26.8 g/L

WINEBOW IMPORTS

© 2021 · Selected & Imported by Winebow Inc., New York, NY · winebow.com