



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: 5,578 Bottles
Region: Burgundy
Country: France

Maison Chanzy Bouzeron Clos de la Fortune 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.

Bouzeron Clos de La Fortune is a two-hectare monopole of Maison Chanzy and is its flagship wine. This Aligoté vineyard is southeast-facing with limestone, clay and marl soils. The average vine age is 35 years with some of the vines almost 100 years old. Vinification is in stainless-steel tanks with 20% of the élevage in 450-liter casks.

TASTING NOTES

Aligoté possesses naturally high acidity and is often described as tart and neutral. The variety is capable of excellent quality when planted in a top site such as Clos de la Fortune where it achieves riper flavors and richer texture. Aging partially in oak barrels lends additional roundness and complexity to this exceptional example of Aligoté.

FOOD PAIRING

White Burgundy, with its rich texture and toasted flavors, pairs well with white fish and shellfish and its naturally high acidity can counterbalance cream-based sauces.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Côte Chalonnaise
Vineyard name:	Clos de la Fortune
Vineyard size:	6.67 acres
Soil composition:	Clay and Limestone
Exposure:	Southeastern
Bottles produced of this wine:	5,578

WINEMAKING & AGING

Varietal composition:	100% Aligoté
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	Yes
Age of aging container:	2-5 years
Type of oak:	French Oak
Length of aging before bottling:	7 months
Total SO ₂ :	136 mg/L

ANALYTICAL DATA

Alcohol:	12.8%
Residual sugar:	0.5 g/L
Acidity:	1.3 g/L
Dry extract:	20.3 g/L