



## 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: 36,876 Bottles  
Region: Burgundy  
Country: France

## Maison Chanzy Rully En Rosey Blanc 2022

### 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.

Rully Blanc En Rosey is the highest-elevation vineyard of Rully vineyard and is a cooler site resulting in a wine of freshness and tension. The name refers to a thorny wild rose bush. This southeast-facing vineyard of limestone and marl soil has an average vine age of 35 years. Rully Blanc En Rosey is aged in large oak barrels of 450 and 500 liters for 10 months before bottling.

### TASTING NOTES

White Burgundy is typified by aromas and flavors of green apple and lemon and is defined by its structure and expression of minerality. White Burgundy vinified in stainless steel tanks will emphasize its freshness while aging in French oak barrels can lend accents of toast and vanilla.

### 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. Oak-aged Chardonnay from warmer climates lends itself well to grilled fish, starches, butter, and toasted nuts.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Côte Chalonnaise
Vineyard name:	En Rosey
Vineyard size:	11.53 acres
Soil composition:	Clay and Limestone
Exposure:	Southeastern
Bottles produced of this wine:	36,876

### WINEMAKING & AGING

Varietal composition:	100% Chardonnay
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 <sub>2</sub> :	81 mg/L

### ANALYTICAL DATA

Alcohol:	12.9%
Residual sugar:	0.9 g/L
Acidity:	3.7 g/L
Dry extract:	18.8 g/L