



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: 29,000 Bottles  
 Region: Burgundy  
 Country: France

## Maison Chanzy Bourgogne Chardonnay Les Fortunés 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.

Bourgogne Chardonnay is from the bottom of the slopes of La Fortune in Bouzeron with a southeastern exposure and from a vineyard located few miles away on higher altitude in Nantoux village (next to Bouzeron). Grown in typical clay and limestone soils with an average vine age of 35 years, Bourgogne Chardonnay is fermented and then aged in used 350-liter barrels for ten 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

Soil composition: Clay and Limestone  
 Bottles produced of this wine: 29,000

### WINEMAKING & AGING

Varietal composition: 100% Chardonnay  
 Fermentation container: Stainless steel tanks  
 Malolactic fermentation: Yes  
 Length of aging before bottling: 7 months  
 Total SO<sub>2</sub>: 71 mg/L

### ANALYTICAL DATA

Alcohol: 12.5%  
 Residual sugar: 2 g/L  
 Acidity: 3.6 g/L  
 Dry extract: 19.8 g/L