Chassagne Montrachet Blanc 1er Cru Morgeot Maison Olivier Chanzy 2019



Region

Côte d'Or stretches from Dijon in the north to Santenay in the south, via Beaune. The wines produced here are more complex, more expensive and more lasting than elsewhere in Burgundy. They come from famous villages such as Vosne Romanee, Pommard, Volnay, Meursault and Puligny Montrachet. The region is divided into two parts, Côte de Nuits to the north and Cote de Beaune to the south. The first produces almost exclusively red wines, the second both red and whites. Cote d'Or takes its name from the Orient; the vines face east to make the most of limited sunlight.

Producer

Located in the heart of Burgundians Grands Crus, Olivier Chanzy's house is situated at the heart of Meursault, in a wine growers building dating back to the 19th century in the town of Mazeray. Olivier is the son of the former owners of the Chanzy estate in Bouzeron, after several experiences around the world, Olivier decided to create his own project. The cellar is very modern designed for working on the wine as much as possible by gravity in order to avoid any mechanical intervention. Each appellation is carefully vinified and aged in stainless steel tanks and oak barrels for a period of 12 months for white wines and 18 months for red wines. Maison Olivier Chanzy is picking up an exciting reputation for crafting very high quality wines from the Cotes d`Or.

Tasting Notes

Taken 100% from one of Chassagne-Montrachets` most prominent Premier Cru vineyards, this wine excels in showing the luxurious and superior quality Burgundy is renowned for. Fermented with the wines` indigenous yeasts to promote the grapes authentic character, the wine is then aged in French oak barrels for 36 months. Powerful aromas of toasted bread and nuts, the palate leads through to deep aromas of well-integrated yellow citrus fruits and notes of cedar and spice from the extended period this wine has seen in oak.

Food

White meat, fishes and lobster, spiny lobster.
Cooked foie gras.

Technical Information

Country	France
Region	Cote d`Or
Grape(s)	Chardonnay (100%)
Type	White
Style	Luxurious
Oaked Style	Oaked
Body Style	Medium bodied
Sustainable	No

Dry/Sweet Style	Dry	
Alcohol Content	14%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	Yes
	Vegan:	Yes

Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk