Meursault Maison Olivier Chanzy 2020



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

In the heart of the Cote D`Or and known for its limestone-rich soils, Meursault produces some of the worlds finest Chardonnay. This fantastic example by Olivier Chanzy shows a true expression of the style and quality the region is known for. With the use of native yeasts and aged in French oak barrels for 12-18 months, this wine shows a well-balanced fruit profile, complimented by the richness the oak provides. Toasted bread and nutty notes give way to great freshness and an impressive finish.

Food

Serve with toasted crustaceans, prawns, lobster or spiny lobster.
Poultry in a white sauce.

Technical Information

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

Dry/Sweet Style	Dry	
Alcohol Content	13%	
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