

Gevrey Chambertin Rouge Maison Olivier Chanzy 2022



Region

The Côte de Nuits follows a narrow strip of red iron-rich soils that run the short distance south from Dijon to the town of Nuits St Georges and ends before the hill of Corton. It is perhaps the source of the greatest and most elusive Pinot Noir wines of Burgundy. To travel through this northern half of the Côte d'Or evokes a role call of great vineyard names; Gevrey, Vosne Romanée, Clos de Vougeot, Musigny, Nuits St Georges and more. Here in the Côte de Nuits the best vineyards lie along a narrow band of limestone slopes facing south-east to maximise exposure to the sun. Lower-lying vineyards with more clay drain less well and tend to produce less exciting wine.

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

Offering some of Burgundy's richest and boldest Pinot Noir, the reputation of Gevrey-Chambertin has for producing world class wine precedes itself. This offering by Olivier Chanzy falls nothing short of that mark. Fermented with natural yeasts that only help to promote its authenticity, this wine sees between 18 and 24 months in French oak barrels before release. Boasting ripe cherry and spice aromas on the nose, the palate offers fantastic red fruit, smoke and chocolate notes polished with a lengthy and powerful finish.

Food

This wine will pair perfectly with game meat, game bird or braised lamb.

Technical Information

Country	France
Region	Cote de Nuits
Grape(s)	Pinot Noir (100%)
Type	Red
Style	Robust
Oaked Style	Oaked
Body Style	Medium bodied
Sustainable	No

Dry/Sweet Style	Not applicable	
Alcohol Content	13%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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