

# Cotes de Nuits Villages Rouge Maison Olivier Chanzy 2018



## 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

Made from 100% Pinot Noir grown on limestone soils, Olivier Chanzy has captured the true essence of the Cote de Nuits in this wine. Fermented using indigenous yeasts and traditional vinification processes for the region, the wine then spends between 12 and 18 months in French oak barrels to enhance and compliment both the flavours and structure of the wine. Ripe red fruits burst through on the nose, with notes of coffee and spice. The palate is rich and supple, giving you a long and lasting finish.

## Food

This wine is complimented by roasted pork, lamb, braised veal.

### Technical Information

<b>Country</b>	France	<b>Dry/Sweet Style</b>	Not applicable
<b>Region</b>	Cote de Nuits	<b>Alcohol Content</b>	13%
<b>Grape(s)</b>	Pinot Noir (100%)	<b>Closure Style</b>	Cork
<b>Type</b>	Red	<b>Organic/Biodynamic</b>	No
<b>Style</b>	Smooth	<b>Allergens</b>	<b>Milk:</b> No <b>Egg:</b> No
<b>Oaked Style</b>	Lightly oaked	<b>Vegetarian/Vegan</b>	<b>Vegetarian:</b> Yes <b>Vegan:</b> Yes
<b>Body Style</b>	Medium bodied		
<b>Sustainable</b>	No		



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