

Maison Chanzy Les Bussières Mercurey France 2019

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2019

GRAPE Pinot Noir

GEOGRAPHY Europe

COUNTRY France

LARGER REGION Burgundy

SMALLER REGION Côte
Chalonnaise

SUB REGION Mercurey

Rationale

Over the years, affordability of the great reds of France's Burgundy has become increasingly elusive. With a delimited amount of wine made and rising global demand, the prices have skyrocketed. And why shouldn't they? As the world's benchmark for Pinot Noir with greater clonal diversity, a saturation of mature vines, and centuries of experience, Burgundy has established the holy grail for all. With its omnipresent mineral, earthy framing, zesty acid levels, and deft use of oak, few places combine as perfectly as the Côte d'Or.

Mercurey is a village in the Côte Chalonnaise sub-region of Burgundy. It is one of the five communal titles of the Chalonnaise and produces predominantly red wines from the Pinot Noir grape variety. Classic Mercurey wine is usually deeper in color, more full-bodied, and also longer-lived than its counterparts from the other Chalonnaise communes. It's elegant and perfumed, typical with flavors and aromas of licorice, red berries, and violets and with the most perfumed examples showing notes of rose petals.

Maison Chanzy was founded by Daniel Chanzy in 1974 in Bouzeron, located in the northern part of the Côte Chalonnaise region of Burgundy. Chanzy envisioned Côte Chalonnaise wines that would rival the greatness of the Côte d'Or and invested heavily in vineyards. Today, it is a leading producer in the Côte Chalonnaise with an impressive range of vineyards that span 40 appellations in 8 villages of Côte Chalonnaise and in the Côte d'Or. Their 5.7-acre parcel in Mercurey sits on clay and Limestone soils with a southeastern exposure.

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Medium

COLOR Ruby

RIM VARIATION Pink
Stained Tears: Low

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Medium

TANNIN Medium

TEXTURE Lean / Tart

FINISH Med+

COMPLEXITY High

Aroma & Taste

RED FRUIT Red Currant • Red Raspberry • Red / Sour Cherry • Strawberry *Condition: Fresh, Ripe*

BLACK FRUIT Black Raspberry • Blackberry *Condition: Fresh, Ripe*

CITRUS FRUIT Orange *Condition: Ripe, Raisinated / Dried Part: Peel / Zest*

FLORAL Hibiscus • Jasmine *Condition: Fresh, Dried*

HERBAL Thyme • Basil • Laurel / Bay Leaf • Tea Leaf / Bergamot

OTHER SPICES Licorice (Red) • Chinese Five Spice • Star Anise

ORGANIC EARTH Truffle / Mushrooms

INORGANIC EARTH Mineral / Rock

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Used Barrique

OXIDATION/NUTTINESS Almond / Marzipan