



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

House of Townend Special Reserve Champagne

Price	£28.49
Code	TSRC010

Produced by Ellner, the family owned, award winning Champagne house with whom we have had a strong relationship with for over 30 years, this is a great value Champagne for those who enjoy vintage style Champagnes.

Tasting Notes:

A blend of 60% Chardonnay and 40% Pinot Noir, the bouquet is firm and focused with subtle aromas of nougat and brioche. The mousse is creamy, mineral driven and tightly knit with black cherry, almond and a delicious biscuit character giving added dimension. The finish is fresh and long with a hint of citrus.





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Specification	
Vinification	No malolactic fermentation. Minimum 5 years ageing on the yeast. Dosage: 10g/l
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Épernay
Type	Champagne
Grape Mix	60% Chardonnay, 40% Pinot Noir
Vintage	NV
Style	Rich, full flavoured and toasty
Body	Refined, elegant and refreshing
Producer	Champagne Ellner
Producer Overview	<p>This family owned Champagne house is situated in the heart of Epernay. The business was founded at the end of the 19th Century by Charles Emile Ellner and is today run by his Grandson, Jean Pierre. Owning 54 ha of vineyards located in 15 villages in the Champagne region, Ellner is unusual in producing such a high proportion (50%) of its Champagne from its own vineyards.</p>
Closure Type	Cork
Food Matches	Perfect as an aperitif, or try it with salmon in puffed pastry or crab flan
Press Comments	<p>Joanna Simon, December 2023: "Excellent value Champagne made specially for House of Townend by Champagne Elmer in Epernay. The 60:40 blend of Chardonnay and Pinot Noir is aged for at least 5 years on lees and has a dosage of 10g/l, giving toasted sourdough, sweet lemon and frangipane flavours, textured, creamy depth and balancing zesty acidity."</p> <p>JancisRobinson.com, 2023: "Light, shortbready nose. Slightly floral. Trim and refreshing. Attractively ripe citrus, and striking just the right balance between the tingling acidity, neat bubbles and creamy hazelnuts."</p>