



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Bourgogne Chardonnay 2022, Domaine Jean Louis Chavy

Price £32.99
Code BOUR026

Produced from 75 year old vines in Puligny with one small plot in Meursault and another near the road close to the domain, this is a terrific Bourgogne Chardonnay. Lipsmacking!

Tasting Notes:

Intense, steely fresh initially, this dry yet fulsome Bourgogne Chardonnay tastes better than many growers village Puligny! Ripe and fruity, this is forward and will drink well immediately upon release. Another excellent choice for wines that punch above their weight!





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| Specification | |
|--------------------------|---|
| Vinification | Fermented and aged in 228 litre casks, with 5% new oak in 2022, with the remainder of the wine in barrels that range from one to four years of age. |
| ABV | 13% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | France |
| Region | Burgundy |
| Area | Côte de Beaune |
| Sub Area | Bourgogne |
| Type | White Wine |
| Grape Mix | 100% Chardonnay |
| Genres | Fine Wine |
| Vintage | 2022 |
| Style | Dry |
| Body | Rich, rounded and full flavoured |
| Producer | Domaine Jean Louis Chavy |
| Producer Overview | Jean-Louis Chavy is one of the sons of Gerard Chavy. Jean-Louis now runs his own domaine whilst his brother Alain runs Domaine Gerard Chavy. The brand new air-conditioned cellar was built in 2003, in the heart of the village of Puligny-Montrachet. The winemaking methods used are traditional, and the result is elegant and rich wines which show no noticeable oak influence. |
| Closure Type | Cork |
| Food Matches | Try with Risotto with asparagus and St George's mushrooms. |