



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Chablis 2022, Domaine des Marronniers

Price	£22.49
Code	CHAB118

Produced from 10 different parcels from vines of between 25-30 years old, Laurent Ternynck produces a very classic style of Chablis from this super domaine in the village of Prehy. The 11ha of vines are spread around the village of Prehy and centered on the sub region of Courgis, where the chalk soil gives the wines an intense minerality.

Tasting Notes:

A medium rich, tight and citrus laden Chardonnay, with a lively acidity and crisp, clean, focused style, showing a fine weight of lemon balm, roasted almond, bread yeast and green apple fruit. The minerality is impressive and adds depth, form and structure to the wine.





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Specification	
Vinification	Fermented wholly in steel tanks and aged for 12 months, partly on the lees.
ABV	12.5%
Size	75cl
Drinking Window	Drink now through to 2026
Country	France
Region	Burgundy
Area	Chablis
Type	White Wine
Grapes	Chardonnay
Genres	Biodynamic, Organic, Vegan, Vegetarian
Vintage	2022
Style	Dry
Body	Elegant, crisp and delicate
Producer	Domaine des Marronniers
Producer Overview	Laurent and Marie-Noëlle Ternynck acquired this lovely domaine from Bernard Legland in 2013. They have invested well and strive for perfection each vintage by expressing the traditional soils of Chablis. The only change in winemaking is the move to using wild yeasts during the fermentation process, thereby elevating the terroir character of Chablis in the wine. This is a super little domaine that produces wines of great typicity.
Closure Type	Cork
Food Matches	This wine is great with white meats. Also works well with duck, pork, lamb, salmon; the simpler their cooking, the better! When it comes to pasta, Chardonnay likes creamy sauces, and/or with seafood.