



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Chablis Grand Cru Grenouille 2022, Domaine Testut

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<b>Price</b>	£74.99
<b>Code</b>	CHAB117

The smallest of the Grand Cru vineyards. A small plot of only 0.31 ha planted with 53 year old vines. 90% of this wine is fermented in steel tank with the remaining 20% in 600 litre oak barrels.

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### Tasting Notes:

A steely firm nose, brooding and almost closed. The palate is rich, full bodied and very powerful with an intense mouthfeel and taut, linear structure. Layers of baked apple, touch of honey and great purity show how complex this wine is. Layers of minerals, saline and lime zest balance the ripe steely fruit. Will live for 10years +

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Specification	
<b>Vinification</b>	Hand-picked, sorted and pressed, with fermentation in steel tanks at a low temperature, with a percentage fermenting in used oak barrels.
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2026
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Chablis
<b>Type</b>	White Wine
<b>Grape Mix</b>	100% Chardonnay
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2022
<b>Style</b>	Dry
<b>Body</b>	Elegant, crisp and delicate
<b>Producer</b>	Domaine Testut
<b>Producer Overview</b>	In 1998, Cyril Testut took over the family Domain, established by his father Philippe Testut in 1967.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Try with sauteed frogs legs with garlic butter.