



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Domaine St André Barrel Fermented Chardonnay

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**Price** £15.49  
**Code** ANDR035

This Premium Chardonnay is one of those treasures that can only be found on a singular land like the Domaine Saint-André. It is the golden gem of the vineyard.

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### Tasting Notes:

This wine has a lustrous golden color. It is complex and expressive with notes of ripe pears and quince. There are subtle aromas of vanilla, honey and marron glacé. The palate is opulent with a silky texture. This wine is well balanced, with subtle toasted oak character.

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Specification	
<b>Vinification</b>	The harvest takes place at night, when the temperatures are the coolest. Gentle pressing of whole bunches in a pneumatic press preserves quality. Fermentation and maturation take place in French new oak barrels of 400 L providing toasty and vanilla notes. 50% of the wine undergoes a malolactic fermentation. The wine is kept on its fine lees for 4 months before bottling.
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Languedoc-Roussillon
<b>Type</b>	White Wine
<b>Grapes</b>	Chardonnay
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	2023
<b>Style</b>	Dry
<b>Body</b>	Rich, rounded and full flavoured
<b>Producer</b>	Domaine Saint André
<b>Producer Overview</b>	In the heart of Languedoc , facing the town of Sète and Mont Saint Clair, cradled by the Lagoon of Thau, the Domaine Saint-André, with an area of 30 hectares, brings together all the traditional grape varieties of the Languedoc ( Cinsault, Carignan, Chardonnay, Muscat, Roussanne, Vermentino and Viognier ), to which are added certain Bordeaux grape varieties ( Merlot and Cabernet Franc ). Its vineyard benefits from a Mediterranean climate tempered by maritime influences. Its soil, predominantly clay-limestone, is conducive to the production of excellent quality wines.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Enjoy this wine with white meats, pasta carbonara, white truffle risotto, or chicken tagine with cristallized lemon. Serve it slightly chilled
<b>Press Comments</b>	James Suckling, 2024, 91 points: "A structured, ample and focused chardonnay with notes of apples, sliced pears, cedar and sweet spices. Medium to full-bodied with a well-rounded mid-palate. Well driven and cream, with a dense and seductive finish. Drink or hold."