



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Hautes Côtes de Beaune Chardonnay 2022, Domaine Denis Carré

Price	£27.50
Code	HAUT375

This family estate, run now by brother and sister Martial and Gaëtane Carré is in its third year of transition to organic farming and is really making its mark as one of the rising stars in Burgundy winemaking. High canopy management combined with low level leaf plucking aid grapes health as well as provide shade in hot years such as 2022.

Tasting Notes:

An inviting, vibrant bouquet, buttered apple, cashew, lime zest and minerals all lead to a powerful and balanced palate, showing chalky mineral-led flavours, layered with notes of ripe white stone fruits, cereal, cream and integrated oak. A lovely saline acidity gives a distinct fresh crispness to the finish.





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Specification	
Vinification	Vinified 50% in used oak barrels and 50% in stainless steel tanks, then both elements blended.
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Hautes Côtes de Beaune
Type	White Wine
Grape Mix	100% Chardonnay
Genres	Fine Wine, Practising Organic
Vintage	2022
Style	Dry
Body	Rich, round and full flavoured
Producer	Domaine Denis Carré
Producer Overview	<p>A new addition to our portfolio, this domaine was established by Denis Carré and his wife in 1974 with the first vintage produced in 1975. Situated in the heart of the village of Meloisey in the Hautes Côtes de Beaune, it covers 12ha in 12 different appellations. Although not certified, the domaine is farmed organically. It has been run by his son and daughter, Martial and Gaetane, since 2008. Full of energy and passion they are raising the quality of wines produced here at an impressive speed</p>
Closure Type	Cork
Food Matches	Delicious with pan roasted swordfish steaks with mixed peppercorn butter.