



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## House of Townend White Burgundy

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<b>Price</b>	£14.49
<b>Code</b>	HOUS040

We are very chuffed with the success of our House of Townend White Burgundy, since we introduced it into our range last year. Working with oenologist Alain Pierre, our aim is to offer great drinking at an affordable price – no mean feat in Burgundy!

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### Tasting Notes:

The nose is ripe and forward, grapefruit and mango apparent whilst the palate exhibits lush white stone fruits, citrus and a faint touch of butter. There is a lovely texture and body, rounded, appealing and generous, supported by a steely minerality.

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Specification	
<b>Vinification</b>	The fermentation was carried out in temperature controlled, stainless steel tanks, in order to preserve the freshness of the Chardonnay grape, with a further resting on the lees to provide added complexity and a note of creaminess.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Côte Chalonnaise
<b>Type</b>	White Wine
<b>Grape Mix</b>	100% Chardonnay
<b>Vintage</b>	2022
<b>Style</b>	Dry
<b>Body</b>	Rich, round and full flavoured
<b>Producer</b>	Cave de Buxy
<b>Producer Overview</b>	Established in 1931, the Caves de Vignerons de Buxy is based in the Côte Chalonnaise, 46km south of Beaune. The vineyards are managed by 120 families who are rewarded for the quality of their grapes rather than the quantity that they produce. Strict viticultural guidelines are followed with a programme of continual vineyard assessments. It is very rare that one can equate Burgundy with affordability as well as quality; however this top Cave Co-operative can certainly lay this claim.
<b>Closure Type</b>	Cork
<b>Press Comments</b>	Decanter, June 2023, "Value Burgundy: My 30 under £20" Andy Howard MW, 90 points: "From the renowned, high-quality cooperative at Buxy comes this light, easy and straightforward Bourgogne Chardonnay, marrying fresh peach character with a lick of lime/lemon acidity. Although not hugely concentrated there is plenty of purity and precision here, and the wine represents good value."