



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Macon Azé, Jules Richard, Cave de Buxy

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<b>Price</b>	£15.99
<b>Code</b>	MACO385

A lovely fresh and compact wine from a single village site, this is a finely tuned, easy drinking yet elegant white Burgundy.

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### Tasting Notes:

The nose is very appealing, notes of buttered apple, pear and floral characters. There is a distinct nuttiness which sits perfectly alongside the marked freshness and streaks of tropical fruit.

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Specification	
<b>Vinification</b>	100% Chardonnay, sourced from the members vineyards spread though Macon with a percentage from Pouilly Fuisse and St Veran. Machine harvested with around 20% hand picked. Traditional winemaking, the grapes are destemmed, sorted and pressed pneumatically. The juice is fermeted in steel tanks at a cool 15C for around 12 days. Maturation in stainless steel tanks on fine lees in order to bring body and texture. Bottled after 3 months in tank.
<b>ABV</b>	12.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Mâconnais
<b>Sub Area</b>	Mâcon
<b>Type</b>	White Wine
<b>Grape Mix</b>	100% Chardonnay
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	2022
<b>Style</b>	Dry
<b>Body</b>	Rich, rounded 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>	Wine Merchant Top 100, 2024: "Stone fruit on the nose, the palate is nicely balanced with incisive lemon acidity. This would be an absolute banger in the sun."