



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Mâcon-Chardonnay, Domaine Talmard

Price	£16.99
Code	MACH020

A superb value Mâcon, the essence of pure, varietal Chardonnay, un-marked by any oak and exhibiting all the subtle minerality and refreshing acidity that makes this wine a perfect partner for all ranges of cuisines.

Tasting Notes:

Rich, citrusy fruit, apple and pear with a creamy texture and a delightfully subtle minerality. The extra lees contact seem to add a delicious creaminess





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Specification	
Vinification	Gerald Talmard has overseen the wine-making at this top estate for several years, and tried to express the fruit and floral side of Chardonnay, using a range of picking times and maturities to give blending material. The grapes are all hand picked in small batches, vinified separately in tank using only indigenous yeasts and very little sulphur is used. After ferment in tank, the wine is aged on lees for a short time, before racking into clean tanks for further ageing before bottling.
ABV	13.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Burgundy
Area	Mâconnais
Sub Area	Mâcon
Type	White Wine
Grape Mix	100% Chardonnay
Genres	Vegetarian
Vintage	2023
Style	Dry
Body	Rich, round and full flavoured
Producer	Domaine Paul et Mallory Talmard
Producer Overview	The Talmard family name has been involved in wine production since the 17th century, and it was the current generation's grandfather, Joseph, that planted some of the current Talmard vineyards at the family's home base Uchizy. Joseph's son Paul Talmard led the next generation.
Closure Type	Cork
Food Matches	Enjoy with chicken with prosciutto, crème fraîche and tarragon.