



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Mercurey 1er Cru Les Puillets Rouge 2022, Château de Chamilly

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<b>Price</b>	£40.49
<b>Code</b>	MERC065

Produced from 50 year old vines, planted on south-east facing vineyards with iron rich soils. Yields of 48hl/ha in 2022 gave Arnould something to smile about. This wine is aged in 20% new oak for 12 months oak with a further 6 months in stainless steel tank.

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### Tasting Notes:

Amazingly ripe and forward nose, red fruits, sweet cherry and hint of blackcurrant. The palate is lush, poised and elegant, with fresh acidity cutting through and balancing the super-ripe fruit.

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Specification	
<b>Vinification</b>	This wine is aged in 20% new oak for 12 months oak with a further 6 months in stainless steel tank.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2025
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Côte Chalonnaise
<b>Sub Area</b>	Mercurey
<b>Type</b>	Red Wine
<b>Grape Mix</b>	100% Pinot Noir
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2022
<b>Body</b>	Elegant, refined and supple
<b>Producer</b>	Château de Chamilly
<b>Producer Overview</b>	Château de Chamilly stands in the heart of a green valley situated to the north of the Côte Chalonnaise, 20 minutes south of Beaune.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Pair with sirloin steak with a mushroom sauce