House of TOWNEND

# Montagny 'Les Reculerons' 2019, Château de Chamilly 

|  |  |
| :--- | :--- |
| Price | $£ 22.95$ |
| Code | MONT430 |

This Château lies in the heart of Mercurey and has been in the hands of the Desfontaine family for over 150 years. The impressive castle boasts a 14th century tower as well as imposing 17th century fortifications. Veronique Desfontaine is the current proprietor of this 25 ha property, which is run by her two sons, Arnaud and Xavier. They have invested heavily in recent years and are producing some scintillating wines. It has been great to witness the year on year improvements at this property.

## Tasting Notes:

The vineyards are perfectly positioned with a south eastern exposure, producing perfect Chardonnay grapes. Fermented in $100 \%$ stainless steel with no oak intervention at all. A very pure and precise wine, oozing rich, clean, ripe pineapple flavours. It is balanced by an appealing freshness with a lingering hint of gunflint, followed by a delicious lingering finish.

House of TOWNEND
FAMILY WINE MERCHANTS SINCE 1906

| Specification |  |
| :---: | :---: |
| ABV | 13\% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | France |
| Region | Burgundy |
| Area | Côte Chalonnaise |
| Sub Area | Montagny |
| Type | White Wine |
| Grapes | Chardonnay |
| Vintage | 2019 |
| Style | Dry |
| Body | Rich, rounded and full flavoured |
| Producer | Château de Chamilly |
| Producer Overview | Château de Chamilly stands in the heart of a green valley situated to the north of the Côte Chalonnaise, 20 minutes south of Beaune. |
| Closure Type | Cork |
| Food Matches | Carpaccio of scallops with truffle olive oil and Balsamic vinegar on a bed of mixed green salads. |
| Press Comments | Decanter, 2020, The Howard dozen: Top Montagny to try, 92 points: "Les Reculerons is a 0.5 ha lieu-dit with grey marl soils interspersed with silex. Ageing in concrete as added to the subtle smoky notes, with green apple and stone fruit flavours, and find acidity to finish." |

