



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Montagny Village Les Reculerons Blanc 2022, Château de Chamilly

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**Price** £23.49  
**Code** MONT505

This is a super, and also very impressive, property run by Arnaud Desfontaine and his brother Xavier. The vineyards are perfectly positioned on a grey clay with rock subsoil and a south eastern exposure, producing perfect Chardonnay grapes. Fermented in stainless steel, there is no oak aging at all.

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### Tasting Notes:

Forward and open on the nose, the palate is steely fresh, with a razor sharp acidity that perfectly matches the grapefruit, dessert apple and peach Chardonnay fruit. A lovely quenching citrus 'lift' adds vibrancy to the mid palate with a creamy cereal and cut grass character on the long finish.

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Specification	
<b>Vinification</b>	Fermented in stainless steel, there is no oak aging at all. Hand-picked in small baskets, the wine is settled in tank on fine lees for 6 months prior to bottling.
<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>Sub Area</b>	Montagny
<b>Type</b>	White Wine
<b>Grape Mix</b>	100% Chardonnay
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2022
<b>Style</b>	Dry
<b>Body</b>	Rich, rounded and full flavoured
<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>	Carpaccio of scallops with truffle olive oil and Balsamic vinegar on a bed of mixed green salads.