



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Puligny-Montrachet Village 2022, Domaine Etienne Sauzet

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<b>Price</b>	£85.00
<b>Code</b>	PULI003

Produced from 12 parcels spread around the village but primarily on the Meursault side, totalling 3.5ha, planted with vines that average 50 years old, the oldest of which was planted in 1934. The essence of this wine is terroir and fruit with only 10% new oak, and with yields of 48hl/ha.

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### Tasting Notes:

Very fresh on the nose, a pale and yet limpid colour. The palate has that lovely Puligny 'savory sourness', a combination of intense minerality, reduced new oak and citrus from ripe Chardonnay. The palate is decadent yet tightly structured with piercingly high acidity balanced with layers of meringue, cereal, hay and dessert apple. The citric quality is very high, almost taut - the finish is long and lingering. Beautiful.

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Specification	
<b>Vinification</b>	Hand-picked, fermented in tank then transferred into 10% new oak, with the remaining barrels 1-5 years old. Benoit is surprised by the freshness, bearing in mind the July and August heat, but he puts this down to older vines and the existence of water retaining clay soils and underground springs.
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2026
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Côte de Beaune
<b>Sub Area</b>	Puligny-Montrachet
<b>Type</b>	White Wine
<b>Grape Mix</b>	100% Chardonnay
<b>Genres</b>	Biodynamic, Fine Wine, Organic
<b>Vintage</b>	2022
<b>Style</b>	Dry
<b>Body</b>	Rich, rounded and full flavoured
<b>Producer</b>	Domaine Etienne Sauzet
<b>Producer Overview</b>	Etienne Sauzet was born in the early years of the twentieth century and created his namesake Domaine following the inheritance of a few hectares of vines as a young man.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Try with Risotto with asparagus and St George's mushrooms.