



## HOUSE OF TOWNEND

### Bourgogne Aligoté 2023, Château de Chamilly

**Price** £19.99  
**Code** BOUR056

Produced from vines that are planted in both Chamilly and Buxy. This variety must incise the tongue, awaken the taste buds and make you salivate.

#### Tasting Notes:

This is an impressively rich, stony mineral Aligoté. Zingy on the palate, notes of citrus with a mouth quenching, spiky acidity that gives balance to the ripe white peach fruits, enhanced by a fine savoury note on the finish.





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Specification	
<b>Vinification</b>	Fermented in stainless steel, there is no oak aging at all, but after fermentation the wine is aged in tank on fine lees for 8 months prior to bottling.
<b>ABV</b>	12.5%
<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>	Bouzeron
<b>Type</b>	White Wine
<b>Grapes</b>	Aligoté
<b>Vintage</b>	2023
<b>Style</b>	Dry
<b>Body</b>	Elegant, crisp and delicate
<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