HOUSE OF TOWNEND

# Bourgogne Aligoté 2023, Château de Chamilly

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| **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, spikey acidity that gives balance to the ripe white peach fruits, enhanced by a fine savoury note on the finish.



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| Specification | |
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| **Vinification** | 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. |
| **ABV** | 12.5% |
| **Size** | 75cl |
| **Drinking Window** | Drink from 2025 |
| **Country** | France |
| **Region** | Burgundy |
| **Area** | Côte Chalonnaise |
| **Sub Area** | Bouzeron |
| **Type** | White Wine |
| **Grapes** | Aligoté |
| **Vintage** | 2023 |
| **Style** | Dry |
| **Body** | Elegant, crisp and delicate |
| **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 |