



## HOUSE OF TOWNEND

### Bourgogne Aligoté 2024, Château de Chamilly 6 x 75cl

Price £60.00  
Code ALIG110

Managed by brothers Xavier and Arnaud Desfontaine, this first class estate converted to organic viticulture in 2020. The Aligoté is produced from older vines planted in Chamilly and Buxy, with the dense blue clay soils of Chamilly providing a precise, quenching acidity and minerality.



#### Tasting Notes:

The wine is rich and stony with a zingy, citrus driven palate. Flavours of white peach, dessert apple and lime are enhanced by a fine, savoury note, whilst the nettle-like freshness and steely, linear finish balance the ripe fruit and minerality beautifully.



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Specification	
<b>Vinification</b>	Fermented in stainless steel and aged for eight months on fine lees.
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2029
<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>Genres</b>	En Primeur
<b>Vintage</b>	2024
<b>Style</b>	Dry
<b>Body</b>	Elegant, crisp and delicate
<b>Producer</b>	Château de Charny
<b>Producer Overview</b>	Château de Charny 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