



## HOUSE OF TOWNEND

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# Bourgogne Blanc La Tufera 2022, Domaine Etienne Sauzet

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<b>Price</b>	£42.49
<b>Code</b>	BOUR024

Produced from four small separate parcels of vines and vinified in a mixture of 4-5 year old barrels and large foudres, in 2022 the yield was 55hl/ha, which was a welcome relief after the crippling small 2021 vintage. This is as pure an expression of Chardonnay as you can find. A must buy!

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### Tasting Notes:

Very ripe and surprisingly forward on the nose, almost leaping out of the glass. Aromas of peach, wet stones, baked apple. The palate is typically tight at first, but there is a richness of fruit and steely salinity that dances on your tongue and creates the sensation of vibrancy and tension. A finish of cashew and subtle creaminess adds another dimension. Beautifully crafted, a super, yet under-valued white Burgundy.

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Specification	
<b>Vinification</b>	Benoit Riffault started picking at Sauzet on the 24th of August. He described it as an easy vintage, 'no problems', though he did a leaf pluck in July to ease any concerns over mildew.
<b>ABV</b>	12.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Côte de Beaune
<b>Sub Area</b>	Bourgogne
<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, round 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>	A great match for pasta with salmon caviar.