HOUSE OF TOWNEND

Bourgogne Cesar Amphore 2019, Domaine Ternynck

Price	£29.99
Code	BOUR039

This is an amazing red wine which could easily be mistaken for a Premier Cru Pinot from the posh parts of Burgundy - a Burgundy for Burgundy lovers! 100% Cesar, a barely known local Auxerrois grape that can be described as almost Pinot-Noir like but with more black-heart herbal spice, is farmed Bio-Dynamically by husband and wife team Laurent and Marie-Noelle Ternynck at their Chablis estate in Prehy.

Tasting Notes:

Dark and glossy in the glass with a full, uplifted and forward nose, red fruits, raspberry, black cherry and lots of farmyard characters with a subtle hint of oak.



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Specification	
Vinification	Destemmed, then fermented in Tuscan clay Amphora with a small percentage of full clusters, using only natural yeasts – 12 months skin contact in amphora follow with no additional sulphur, followed by pressing through an old basket press before maturation in old 228 lit Burgundy oak barrels for a further 6 months. No filtering, fining or additional sulphur. Natural as it comes.
ABV	13.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Burgundy
Type	Red Wine
Grapes	César
Genres	Biodynamic, Fine Wine, Organic, Vegan, Vegetarian
Vintage	2018
Body	Elegant, refined and supple
Producer	Domaine Ternynck
Producer Overview	Irancy is situated in the Grand Auxerrois region and stands on the right bank of the Yonne river, some 15 kilometres South of Auxerre and South-West of Chablis. It is a typial wine-growing village of the district. The slopes are for the most part composed of Kimmeridgian marls with an admixture of brown limestone soils and the Pinot Noir grape flourishes at altitudes of 130 - 250 metres. Domaine Ternynck is run by Laurent and Marie-Noelle Ternynck and have produced some an amazing example from this very interesting area.
Closure Type	Cork