HOUSE OF TOWNEND

Bourgogne Côte d'Or Chardonnay 2023, Domaine Bachelet-Monnot

Price	£39.50
Code	BOUR063

Produced from parcels of vines, 80% of which are situated in Puligny and 20% in Meursault and aged for 12 months in 350 litre barrels.

Tasting Notes:

This tastes like Puligny with a dose of Meursault richness! Ripe and honeyed on the nose, the palate is open, buttery and creamy and packed with sun-filled fruits. The acidity is firm and steely which instils a great balance to the wine. This is so well constructed, voluptuous with a tiny hint of liquorice on the finish.



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Specification	
Vinification	Vinified in stainless steel vats in order to preserve the maximum of fruit and vitality and then aged in 350 litre barrels of which 20% is new for 12 months.
ABV	13%
Size	75cl
Drinking Window	Drink from 2026
Country	France
Region	Burgundy
Area	Côte de Beaune
Type	White Wine
Grapes	Chardonnay
Genres	Fine Wine
Vintage	2023
Style	Dry
Body	Rich, round and full flavoured
Producer	Domaine Bachelet-Monnot
Producer Overview	In 2005 Marc and Alex Bachelet formed Domaine Bachelet-Monnot with the help of their Uncle Monnot and father. Given the combination of exceptional vineyards, an excellent vintage, and the brothers' attention to details in the vines and in the cellar, the first release of the Domaine's Puligny wines received immediate recognition both locally as well as internationally. The seat of the domaine is situated in Dezize-lès-Maranges, just southwest of Santenay. No herbicides are used in the vineyards and regular ploughing of the rows is carried out to manage weeds.
Closure Type	Cork