



## HOUSE OF TOWNEND

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### Bourgogne Côte d'Or Chardonnay 2024, Domaine Bachelet-Monnot 6 x 75cl

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**Price** £106.00  
**Code** BOUR069

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.



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#### Tasting Notes:

Très jolie! Aromatic and expansive on the nose with a note of honeysuckle, the palate is packed with tropical fruit flavours with a notable grapefruit quench. There is a lovely saline streak that makes the mouth water on the long and persistent finish. You would think you were tasting Puligny!

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Specification	
<b>Vinification</b>	Vinified in stainless steel vats in order to preserve the maximum of fruit and vitality and then aged in 350 litre barrels for 12 months.
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2035
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Côte de Beaune
<b>Type</b>	White Wine
<b>Grapes</b>	Chardonnay
<b>Genres</b>	En Primeur, Fine Wine
<b>Vintage</b>	2024
<b>Style</b>	Dry
<b>Body</b>	Rich, round and full flavoured
<b>Producer</b>	Domaine Bachelet-Monnot
<b>Producer Overview</b>	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.
<b>Closure Type</b>	Cork