



## HOUSE OF TOWNEND

### Bourgogne Hautes Côtes de Beaune 2023, Domaine Machard de Gramont

**Price** £24.50  
**Code** BOUR042

Produced from south facing vineyards situated just outside the boundary with Pommard, this is a really interesting wine. 3 parcels, the oldest of which are planted with 70 year old vines, are very well positioned and enjoy all day sunshine. The top soil here is very thin, and the average age of the vines is around 40 years old. Albar adds 4% Pinot Beurot (an ancient Burgundian grape similar to Pinot Gris) to the wine to enhance the aromatics.

#### Tasting Notes:

Wow! A very rich, forward wine showing a decadent quality of fruit. Intense, layers of mulberry, crème de framboise and balancing, savoury chalky tannins. The oak is integrated, there is a touch of spice and a sweet, long finish.





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Specification	
<b>Vinification</b>	Aged in 300 litre Hungarian oak of which 20% is new.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2025
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Côte de Beaune
<b>Sub Area</b>	Hautes Côtes de Beaune
<b>Type</b>	Red Wine
<b>Grapes</b>	Pinot Noir
<b>Vintage</b>	2023
<b>Body</b>	Elegant, refined and supple
<b>Producer</b>	Domaine Machard de Gramont
<b>Producer Overview</b>	This 20 hectare family estate is managed by Arnaud Machard de Gramont and his two sons Alban and Alexis. The cellars are located in Prissey, a neighboring hamlet of Nuits-St-Georges.
<b>Closure Type</b>	Cork
<b>Press Comments</b>	Joanna Simon, Wine of the Week, October 2025: "I love red Burgundy but it doesn't often make it as Wine of the Week. You know the reason I'm sure: price. Red Burgundy is never going to be cheap but, if you know where to look, it can be good value, especially from less famous appellations. Domaine Machard de Gramont Bourgogne Hautes-Côtes de Beaune makes the case eloquently... Arresting raspberry fragrance, succulent fruit, silky texture and mineral freshness, which have been deftly enhanced by ageing in large Hungarian oak barrels (20% new). <a href="#">Read more online</a>