



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Pinot Noir Amphore 2017, Domaine Ternynck

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<b>Price</b>	£29.49
<b>Code</b>	BOUR980

Oh My ! The Pinot Noir purist will go crazy over this. Produced from fruit grown on the Kimmeridgian soils near Chablis, the grapes are destemmed 100%, before fermentation and maceration pelliculaire in red clay amphoras for a period of 12 months, without sulphur. This is followed by 6 months ageing in old oak barrels before bottling unracked and unfiltered. A great natural wine

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### **Tasting Notes:**

The bouquet is laden with fresh and fragrant redcurrant fruit aromas, violets and a hint of orange zest. The palate is succulent, velvety with a touch of pepper spice and cacao as well as a subtle hawthorn note.

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Specification	
<b>Vinification</b>	The grapes are fully destemmed and placed in amphora where a whole berry ferment takes place followed by ageing on the skins for 12 months.
<b>ABV</b>	12.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Type</b>	Red Wine
<b>Grapes</b>	Pinot Noir
<b>Genres</b>	Biodynamic, Organic, Vegan, Vegetarian
<b>Vintage</b>	2017
<b>Body</b>	Elegant, refined and supple
<b>Producer</b>	Domaine Ternynck
<b>Producer Overview</b>	<p>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 typical 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-Noëlle Ternynck and have produced some an amazing example from this very interesting area.</p>
<b>Closure Type</b>	Cork