



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Chablis 2023, Domaine des Marronniers 12 x 75cl

Price	£135.00
Code	CHAB133

This vintage is the first since the domaine its biodynamic certification, a journey that has seen the quality of wine produced by Laurent and Marie-Noelle Ternynck reaching sublime levels. Produced from 10 different parcels from vines of between 25-30 years old, this is a very classic style of Chablis. The 11ha of vines are spread around the village of Prehy and centered on the sub region of Courgis, where the chalk soil gives the wines an intense minerality.

Tasting Notes:

Elegant and refined aromas of citrus fruits, lemon and grapefruit, mingle with green apple, white flowers and a distinct mineral flintiness. The palate is crisp and vibrant with a lively acidity, zesty lemon, lime, and underripe peach. The finish is clean and refreshing, with lingering citrus and a whisper of nuttiness.





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Specification	
Vinification	Fermented wholly in steel tanks and aged for 12 months, partly on the lees.
Size	75cl
Drinking Window	Drink from 2025
Country	France
Region	Burgundy
Area	Chablis
Type	White Wine
Grapes	Chardonnay
Genres	Biodynamic, En Primeur, Fine Wine, Organic
Vintage	2023
Style	Dry
Body	Elegant, crisp and delicate
Producer	Domaine des Marronniers
Producer Overview	Laurent and Marie-Noëlle Ternynck acquired this lovely domaine from Bernard Legland in 2013. They have invested well and strive for perfection each vintage by expressing the traditional soils of Chablis. The only change in winemaking is the move to using wild yeasts during the fermentation process, thereby elevating the terroir character of Chablis in the wine. This is a super little domaine that produces wines of great typicity.
Closure Type	Cork