HOUSE OF TOWNEND

Chablis 2024, Domaine des Marronniers

Price	£24.99
Code	CHAB154

Produced from 10 different parcels from vines of between 25-30 years old, this is a very classic style of Chablis. The 11 hectares 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:

Pale straw in colour, the nose is crisp and citrusy with a wet stone minerality and subtle white flowers. The palate is taut and focused with lemon zest, green apples and salty undertones with a lively acidity and steely finish.

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Specification	
Vinification	This wine is fermented wholly in steel tanks and aged for 12 months, partly on the lees.
Size	75cl
Drinking Window	Drink from 2026
Country	France
Region	Burgundy
Area	Chablis
Type	White Wine
Grapes	Chardonnay
Genres	Biodynamic, Organic
Vintage	2024
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