



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Chablis Amphore 2018, Domaine Ternynck

Price	£29.99
Code	CHAB072

Sourced from a small plot of just 0.2 hectares, Laurent and Marie-Noëlle Ternynck craft an exceptional Chablis that offers a distinctive character, setting it apart from the typical style you might expect. A unique expression of Chablis, both elegant and bold !

Tasting Notes:

This wine has a deep golden hue, offering a complex and layered profile. While it carries familiar Chablis notes of almond and hazelnut, it also reveals deeper, more intriguing flavours of ginger and apricot jam. On the palate, a striking minerality and fine tannins create a beautifully balanced, lingering finish. A unique expression of Chablis, both elegant and bold.





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Specification	
Vinification	The grapes are 100% destemmed and vinified in Tuscan red clay amphorae, where they undergo 12 months of skin contact.
ABV	13.5%
Size	75cl
Drinking Window	Drink now through to 2027
Country	France
Region	Burgundy
Area	Chablis
Type	White Wine
Grapes	Chardonnay
Vintage	2020
Style	Dry
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