HOUSE OF TOWNEND

Chablis Grand Cru Grenouille 2020, Domaine Testut

Price	£79.50
Code	CHAB064

The smallest of the Grand Cru vineyards, a small plot of only 0.31 ha planted with 53 year old vines. 90% of this wine is fermented in steel tank with the remaining 10% in 600 litre oak barrels, all of 3 years old to minimize the oak flavours but to maximise the oxidative aspect.

Tasting Notes:

Wow! – a powerful and ripely appealing bouquet, rich and deeply satisfying. Restraint is apparent in the mouth, however, with subtle oak coating the ripe fruit and layered complex minerality and steely acidity, the wine offers layers of apple skin, saline, chalky minerality, lime and white peach, elegantly bound in the tight structure. The wine almost grows and spreads across the palate, showing immense structure and tension. Wunderbar! Wow! – a powerful and ripely appealing bouquet, rich and deeply satisfying. Restraint is apparent in the mouth, however, with subtle oak coating the ripe fruit and layered complex minerality and steely acidity, the wine offers layers of apple skin, saline, chalky minerality, lime and white peach, elegantly bound in the tight structure. The wine almost grows and spreads across the palate, showing immense structure and tension. Wunderbar!



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Specification	
Vinification	90% of this wine is fermented in steel tank with the remaining 10% in 600 litre oak barrels, all of 3 years old to minimize the oak flavours but to maximise the oxidative aspect.
ABV	13%
Size	75cl
Drinking Window	Drink from 2024 through to 2034
Country	France
Region	Burgundy
Area	Chablis
Sub Area	Chablis Grand Cru
Type	White Wine
Grape Mix	100% Chardonnay
Genres	Fine Wine
Vintage	2020
Style	Dry
Body	Elegant, crisp and delicate
Producer	Domaine Testut
Producer Overview	In 1998, Cyril Testut took over the family Domain, established by his father Philippe Testut in 1967.
Closure Type	Cork
Food Matches	Try with sauteed frogs legs with garlic butter.