



HOUSE OF TOWNEND

Chablis Grand Cru Grenouille 2020, Domaine Testut

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| Price | £78.00 |
| 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. |