HOUSE OF TOWNEND

Chablis Grand Cru Grenouille 2022, Domaine Testut

Price	£79.50
Code	CHAB117

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 20% in 600 litre oak barrels.

Tasting Notes:

A steely firm nose, brooding and almost closed. The palate is rich, full bodied and very powerful with an intense mouthfeel and taut, linear structure. Layers of baked apple, touch of honey and great purity show how complex this wine is. Layers of minerals, saline and lime zest balance the ripe steely fruit. Will live for 10years +



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Specification	
Vinification	Hand-picked, sorted and pressed, with fermentation in steel tanks at a low temperature, with a percentage fermenting in used oak barrels.
ABV	13%
Size	75cl
Drinking Window	Drink from 2026
Country	France
Region	Burgundy
Area	Chablis
Type	White Wine
Grape Mix	100% Chardonnay
Genres	Fine Wine
Vintage	2022
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.