HOUSE OF TOWNEND

Chablis Vieilles Vignes, ‘Côte de Brechain’ Domaine Testut

Price	£25.99
Code	CHAB148

Produced from vines nestled in a cleft between the Grand Cru of Blanchot and the 1er Cru of Montée de Tonnerre where the deep and highly mineral soils are packed with chalk and Kimmeridge and the vines are nearing 50 years old, this is without doubt one of the finest Chablis produced.

Tasting Notes:

A very floral aromatic profile of white flowers and delicate vegetal notes. The palate is precise and elegant, with flinty minerality, vibrant freshness, and taut tension. Whilst not a rich vintage, it offers beautiful traditional complexity, classic steely character, and a refined, persistent finish.



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Specification	
Vinification	Handpicked and sorted outside the winery, the ripe fruit is pressed and fermented in steel tanks throughout. No oak is used for this wine, Cyril prefers the purity of fruit and light fine lees ageing in tank to add structure rather than any oak.
ABV	12.5%
Size	75cl
Drinking Window	Drink from 2026
Country	France
Region	Burgundy
Area	Chablis
Type	White Wine
Grapes	Chardonnay
Genres	Fine Wine
Vintage	2024
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