



## HOUSE OF TOWNEND

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### Chablis Vieilles Vignes, 'Côte de Brechain' Domaine Testut

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<b>Price</b>	£25.99
<b>Code</b>	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.

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#### 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

<b>Vinification</b>	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.
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2026
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Chablis
<b>Type</b>	White Wine
<b>Grapes</b>	Chardonnay
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2024
<b>Style</b>	Dry
<b>Body</b>	Elegant, crisp and delicate
<b>Producer</b>	Domaine Testut
<b>Producer Overview</b>	In 1998, Cyril Testut took over the family Domain, established by his father Philippe Testut in 1967.
<b>Closure Type</b>	Cork