HOUSE OF TOWNEND

Chambolle Musigny 2022, Domaine Lécheneaut

Price	£68.00
Code	CHAM285

Lecheneaut has 5 parcels of Chambolle, spread across the entire but very small) appellation, with all plots planted with older Pinot Noir vines, some dating back to the 1930's.

Tasting Notes:

A highly exotic and intense Chambolle, evocative and forward nose exuding smoky, spicy notes of mulled red fruits and sweet oak. Fragrant, lush and spliced with invigorating freshness. Luxurious mid-core, opens to silky tannins and poised at the finish.



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Specification	
Vinification	Very old vines, up to 80 years old, 5 parcels of vines handpicked and partly destemmed. Small yields occurred in 2022 due to Millerandage, with resulting small berries. 50% new oak, for 14 months
ABV	13%
Size	75cl
Drinking Window	Drink from 2027
Country	France
Region	Burgundy
Area	Côte de Nuits
Sub Area	Nuits-Saint-Georges
Type	Red Wine
Grape Mix	100% Pinot Noir
Genres	Fine Wine
Vintage	2022
Body	Elegant, refined and supple
Producer	Domaine Lécheneaut
Producer Overview	Another new addition to our range this year, this superb 10ha domaine was created in the 1980's by Fernand, father of Philippe and Vincent who now run the domaine. The wines are very exciting and sumptious, brimming with expressive and beautiful Pinot Noir characters, with 30% whole bunch fermentation. The wines are aged for 12 months in barrel with 80% being supplied by Francois Frères.
Closure Type	Cork