



## HOUSE OF TOWNEND

### Chambolle Musigny 2023, Domaine Lécheneaut

**Price** £66.00  
**Code** CHAM310

Produced from parcels in Chardannes, Herbues, Maladières, and Babilère totalling 0.4ha, between 250 and 300 meters facing the East, the down-slope close to the thin bedrock soil. Numerous cracks in the hard limestone soil allow the roots to delve deep in the Jurassic undergrounds. Blocks of stone and gravel ensure a good drainage at the bottom of the valley.

#### Tasting Notes:

Intense and oozing finesse, the bouquet is overt with violets and red berries. There are notes of mature fruit, prunes, and truffles. Rich and complex, there is a fleshy delicacy that combines with plush tannins around a solid structure. A classic Chambolle.





## HOUSE OF TOWNEND

Specification	
<b>Vinification</b>	Very old vines, up to 80 years old, 5 parcels of vines handpicked and partly destemmed.
<b>ABV</b>	14%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2028
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Côte de Nuits
<b>Sub Area</b>	Chambolle-Musigny
<b>Type</b>	Red Wine
<b>Grapes</b>	Pinot Noir
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2023
<b>Body</b>	Elegant, refined and supple
<b>Producer</b>	Domaine Lécheneaut
<b>Producer Overview</b>	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 sumptuous, 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.
<b>Closure Type</b>	Cork