HOUSE OF TOWNEND

Chambolle Musigny 2023, Domaine Lécheneaut

Price	£66.00
Code	CHAM310

Produced from parcels in Chardannes, Herbues, Maladières, and Babillère totalling 0.4ha, between 250 and 300 meters facing the East, the downslope 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.



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Specification	
Vinification	Very old vines, up to 80 years old, 5 parcels of vines handpicked and partly destemmed.
ABV	14%
Size	75cl
Drinking Window	Drink from 2028
Country	France
Region	Burgundy
Area	Côte de Nuits
Sub Area	Chambolle-Musigny
Type	Red Wine
Grapes	Pinot Noir
Genres	Fine Wine
Vintage	2023
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