



HOUSE OF TOWNEND

Chassagne-Montrachet Vieilles Vignes 2022, Domaine Amiot

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| Price | £69.00 |
| Code | CHAS750 |

12 separate parcels of vines, spread across 2.5ha of the lower slopes all around the village, each parcel with a different aspect. The majority of the vines are aged 40-90 year old, though 2 parcels have 'younger' vines at just 20 year old. Aged in new oak for 12 months, followed by 6 months back in tank to marry the different parcels.

Tasting Notes:

This is a wine of great intensity for a 'village' wine, offering honeyed white stone fruits, a layer of toasted oak and finely balanced, almost thrilling acidity and minerality. Streaks of lime cordial, tangy fresh citrus and spice are all incredibly well balanced and moreish





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| Specification | |
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| Vinification | Produced from an average of 30 year old vines on 10 separate parcels, hand-picked, with 30% fermented in new oak and the rest tank fermented in stainless steel, with a long cool fermentation. Racking in the spring moves the wine to fine lees which adds a distinct creamy, nutty texture. |
| ABV | 13.5% |
| Size | 75cl |
| Drinking Window | Drink from 2025 |
| Country | France |
| Region | Burgundy |
| Area | Côte de Beaune |
| Sub Area | Chassagne-Montrachet |
| Type | White Wine |
| Grape Mix | 100% Chardonnay |
| Genres | Fine Wine |
| Vintage | 2022 |
| Style | Dry |
| Body | Rich, round and full flavoured |
| Producer | Domaine Guy Amiot et Fils |
| Producer Overview | Domaine Guy Amiot's work springs from a long tradition begun in the 1920s under the direction of founder Arsène Amiot. |
| Closure Type | Cork |
| Food Matches | Try with the classic - fish & chips! |