HOUSE OF TOWNEND

Clos de Tart Grand Cru 2003, Domaine Mommessin

Price	£665.00
Code	CLOS145

The epitome of great red Burgundy the 7.5 hectares monopole is situated just south of Morey-St-Denis. Owned by the Mommessin family it is aged in 100% new oak and bottled unfiltered.

Tasting Notes:

Jancis Robinson Extremely inviting. Ripe fruit and intense mocha aroma and fully spiced. Thick and full in the mouth, the deepest pile tannins of the wines tasted in this flight but very smooth. Rich and voluptuous and dense with no hint of overripeness of fruit or harshness of tannin and just enough freshness. Unexpectedly delicious and hedonistic though less elegance and finesse than the rest of the flight. Chewy and mouthfilling and fragrant on the finish with a warmth at the very end. 18/20 Points (JH) (6/2009)



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Specification	
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Burgundy
Area	Côte de Nuits
Sub Area	Morey-Saint-Denis
Type	Red Wine
Grape Mix	100% Pinot Noir
Genres	Fine Wine
Vintage	2003
Body	Elegant, refined and supple
Producer	Domaine Mommessin
Producer Overview	Since his arrival to Domaine Mommessin in 1995, Sylvain Pitiot has enabled Clos de Tart to really shine through careful attention to qualitative parcel selection.
Closure Type	Cork
Food Matches	Enjoy with roasted duck with lentils and caramelised apple.