HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Pinot Noir Amphore 2017, Domaine Ternynck

Price	£29.49
Code	BOUR980

Oh My ! The Pinot Noir purist will go crazy over this. Produced from fruit grown on the Kimmeridgian soils near Chablis, the grapes are destemmed 100%, before fermentation and maceration pelliculaire in red clay amphoras for a period of 12 months, without sulphur. This is followed by 6 months ageing in old oak barrels before bottling unracked and unfiltered. A great natural wine

Tasting Notes:

The bouquet is laden with fresh and fragrant redcurrant fruit aromas, violets and a hint of orange zest. The palate is succulent, velvety with a touch of pepper spice and cacao as well as a subtle hawthorn note.

HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Specification	
Vinification	The grapes are fully destemmed and placed in amphora where a whole berry ferment takes place followed by ageing on the skins for 12 months.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Burgundy
Type	Red Wine
Grapes	Pinot Noir
Genres	Biodynamic, Organic, Vegan, Vegetarian
Vintage	2017
Body	Elegant, refined and supple
Producer	Domaine Ternynck
Producer Overview	Irancy is situated in the Grand Auxerrois region and stands on the right bank of the Yonne river, some 15 kilometres South of Auxerre and South-West of Chablis. It is a typial wine-growing village of the district. The slopes are for the most part composed of Kimmeridgian marls with an admixture of brown limestone soils and the Pinot Noir grape flourishes at altitudes of 130 - 250 metres. Domaine Ternynck is run by Laurent and Marie-Noelle Ternynck and have produced some an amazing example from this very interesting area.
Closure Type	Cork