HOUSE OF TOWNEND

# Hautes Côtes de Beaune Chardonnay 2021, Domaine Denis Carré

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| **Price** | £25.99 |
| **Code** | HAUT355 |

This family estate, run now by brother and sister Martial and Gaëtane Carré is in its third year of transition to organic farming and is really making its mark as one of the rising stars in Burgundy winemaking.

**Tasting Notes:**

This is an utterly joyful and overt Chardonnay, offering ripe, aromatic notes and a lovely dessert apple, savoury creamy dry palate, that is both taut and lush simultaneously – a paradox, but what a beautiful wine from a rising star. Enjoy over the next 2-4 years .



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| Specification | |
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| **Vinification** | Vinified 50% in used oak barrels and 50% in stainless steel tanks |
| **ABV** | 13% |
| **Size** | 75cl |
| **Drinking Window** | Drink from 2023 |
| **Country** | France |
| **Region** | Burgundy |
| **Area** | Côte de Beaune |
| **Sub Area** | Hautes Côtes de Beaune |
| **Type** | White Wine |
| **Grape Mix** | 100% Chardonnay |
| **Genres** | Practising Organic |
| **Vintage** | 2021 |
| **Style** | Dry |
| **Body** | Rich, round and full flavoured |
| **Producer** | Domaine Denis Carré |
| **Producer Overview** | A new addition to our portfolio, this domaine was established by Denis Carré and his wife in 1974 with the first vintage produced in 1975. Situated in the heart of the village of Meloisey in the Hautes Côtes de Beaune, it covers 12ha in 12 different appellations. Although not certified, the domaine is farmed organically.It has been run by his son and daughter, Martial and Gaetane, since 2008. Full of energy and passion they are raising the quality of wines produced here at an impressive speed |
| **Closure Type** | Cork |
| **Food Matches** | Delicious with pan roasted swordfish steaks with mixed peppercorn butter. |