



HOUSE OF TOWNEND

Hautes Côtes de Beaune Chardonnay 2022, Domaine Denis Carré

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| Price | £27.50 |
| Code | HAUT375 |

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. High canopy management combined with low level leaf plucking aid grapes health as well as provide shade in hot years such as 2022.

Tasting Notes:

An inviting, vibrant bouquet, buttered apple, cashew, lime zest and minerals all lead to a powerful and balanced palate, showing chalky mineral-led flavours, layered with notes of ripe white stone fruits, cereal, cream and integrated oak. A lovely saline acidity gives a distinct fresh crispness to the finish.





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| Specification | |
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| Vinification | Vinified 50% in used oak barrels and 50% in stainless steel tanks, then both elements blended. |
| ABV | 13% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | France |
| Region | Burgundy |
| Area | Côte de Beaune |
| Sub Area | Hautes Côtes de Beaune |
| Type | White Wine |
| Grape Mix | 100% Chardonnay |
| Genres | Fine Wine, Practising Organic |
| Vintage | 2022 |
| 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 Meissey 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 Gaétane, 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. |