HOUSE OF TOWNEND

House Of Townend Special Reserve Cuvée NV, Magnum



Price	£70.49
Code	TSRC001

Produced by Ellner, the family owned, award winning Champagne house with whom we have had a strong relationship with for over 30 years, this is a great value Champagne for those who enjoy vintage style Champagnes.

Tasting Notes:

A blend of 55% Chardonnay and 45% Pinot Noir, and aged on the lees for 9 years, the bouquet is firm and focused with subtle aromas of nougat and brioche. The mousse is creamy, mineral driven and tightly knit with black cherry, almond and a delicious biscuit character giving added dimension. The finish is fresh and long with a hint of citrus.

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Specification	
Vinification	The base wine is from the 2015 vintage with 20% reserve wine included in the final blend. Aged on the lees for 9 years with a low dosage of only 4g/l.
ABV	12%
Size	1.5Ltr
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Épernay
Type	Champagne
Grape Mix	55% Chardonnay, 45% Pinot Noir
Genres	Sparkling, Vegan, Vegetarian
Vintage	NV
Style	Brut
Body	Rich, full flavoured and toasty
Producer	Champagne Charles Ellner
Producer Overview	This family owned Champagne house is situated in the heart of Epernay. The business was founded at the end of the 19th Century by Charles Emile Ellner and is today run by his Grandson, Jean Pierre. Owning 54 ha of vineyards located in 15 villages in the Champagne region, Ellner is unusual in producing such a high proportion (50%) of its Champagne from its own vineyards.
Closure Type	Cork
Food Matches	Perfect as an aperitif, or try it with salmon in puffed pastry or crab flan
Press Comments	Joanna Simon, December 2023: 'Excellent value Champagne made specially for House of Townend by Champagne Elmer in Epernay. The 60:40 blend of Chardonnay and Pinot Noir is aged for at least 5 years on lees and has a dosage of 10g/l, giving toasted sourdough, sweet lemon and frangipane flavours, textured, creamy depth and balancing zesty acidity.'