HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

House Of Townend Special Reserve Cuvée NV, Magnum

Price	£64.99
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 60% Chardonnay and 40% Pinot Noir, 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.

Specification

ABV	12%
Size	1.5Ltr
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Épernay
Type	Champagne
Grape Mix	60% Chardonnay, 40% Pinot Noir
Genres	Vegan, Vegetarian
Vintage	NV
Style	Rich, full flavoured and toasty
Body	Rich, full flavoured and toasty
Producer	Charles Ellner
Producer Overview	In Epernay, the Champagne capital, the House of Charles Ellner is especially proud to have been able to preserve its independence and has devoted its energy for over a century, to its passion for the vineyards and for the vinification of cuvees of great personality in perfect harmony with nature. The identity of the House of Charles Ellner is a mix of the founder's personality together with the fabulous Champagne "terroir" made up of this world famous unique chalky soil. From one generation to the other, its values have been transmitted as the symbol of a passion shared by the Ellner Family.
Closure Type	Cork
Food Matches	Aperitif and first course of a meal
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.'