



# HOUSE OF TOWNEND

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## Macon Azé 2024, Jules Richard, Cave de Buxy

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<b>Price</b>	£16.99
<b>Code</b>	MACO430

Situated north of Mâcon, near Viré, where a South East exposure and planting at a higher altitude benefits the vines. This is an absolute cracker of a wine offering unrivalled value for money.

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### Tasting Notes:

There is a lovely white flower freshness on the bouquet with a reinforcing ripe fruitiness. The palate is ripe and filled with Gala apple freshness and the zippy acidity quenches the long and satisfying finish.

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Specification	
<b>Vinification</b>	Fermented and aged in 100% steel tanks at a controlled low temperature.
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2026
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Mâconnais
<b>Sub Area</b>	Mâcon
<b>Type</b>	White Wine
<b>Grapes</b>	Chardonnay
<b>Vintage</b>	2024
<b>Style</b>	Dry
<b>Body</b>	Rich, round and full flavoured
<b>Producer</b>	Cave de Buxy
<b>Producer Overview</b>	Established in 1931, the Caves de Vignerons de Buxy is based in the Côte Chalonnaise, 46km south of Beaune. The vineyards are managed by 120 families who are rewarded for the quality of their grapes rather than the quantity that they produce. Strict viticultural guidelines are followed with a programme of continual vineyard assessments. It is very rare that one can equate Burgundy with affordability as well as quality; however this top Cave Co-operative can certainly lay this claim.
<b>Closure Type</b>	Cork