



HOUSE OF TOWNEND

Mâcon-Chardonnay, Domaine Talmard

Price £16.99
Code MACH020

A superb value Mâcon, the essence of pure, varietal Chardonnay, un-marked by any oak and exhibiting all the subtle minerality and refreshing acidity that makes this wine a perfect partner for all ranges of cuisines.

Tasting Notes:

Rich, citrusy fruit, apple and pear with a creamy texture and a delightfully subtle minerality. The extra lees contact seem to add a delicious creaminess





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Specification

Vinification Gerald Talmard has overseen the wine-making at this top estate for several years, and tried to express the fruit and floral side of Chardonnay, using a range of picking times and maturities to give blending material. The grapes are all hand picked in small batches, vinified separately in tank using only indigenous yeasts and very little sulphur is used. After ferment in tank, the wine is aged on lees for a short time, before racking into clean tanks for further ageing before bottling.

ABV 12.5%

Size 75cl

Drinking Window Drink now

Country France

Region Burgundy

Area Mâconnais

Sub Area Mâcon

Type White Wine

Grape Mix 100% Chardonnay

Genres Vegetarian

Vintage 2024

Style Dry

Body Rich, round and full flavoured

Producer Domaine Paul et Mallory Talmard

Producer Overview The Talmard family name has been involved in wine production since the 17th century, and it was the current generation's grandfather, Joseph, that planted some of the current Talmard vineyards at the family's home base Uchizy. Joseph's son Paul Talmard led the next generation.

Closure Type Cork

Food Matches Enjoy with chicken with prosciutto, crème fraîche ad tarragon.