HOUSE OF TOWNEND

# Mâcon-Chardonnay, Domaine Talmard

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| **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, citrussy 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 | |
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| **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 seperately in tank using only indigineous 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** | 2025 |
| **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 fraiche ad tarragon. |