



## HOUSE OF TOWNEND

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### Maranges 1er Cru La Boutière Rouge 2024, Domaine Bachelet-Monnot 6 x 75cl

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**Price** £144.00  
**Code** MARA080

A single 1.5ha parcel of old vines with the oldest now 90 years of age produces this superlative wine. The yield in 2024 was only 22hl/ha which explains the intense fruit concentration.



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#### Tasting Notes:

The palate is tightly constructed, with crunchy black fresh fruits and subtle raspberry notes adding extra freshness. The tannins are soft and seamless and there is a lovely equilibrium to this wine that continues long on the finish

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| Specification            |   |
|--------------------------|---|
| <b>Vinification</b>      | Aged in 25% new oak.  |
| <b>Size</b>              | 75cl  |
| <b>Drinking Window</b>   | Drink from 2027   |
| <b>Country</b>           | France  |
| <b>Region</b>            | Burgundy  |
| <b>Area</b>              | Côte de Beaune  |
| <b>Sub Area</b>          | Maranges  |
| <b>Type</b>              | Red Wine  |
| <b>Grapes</b>            | Pinot Noir  |
| <b>Genres</b>            | En Primeur, Fine Wine   |
| <b>Vintage</b>           | 2024  |
| <b>Body</b>              | Elegant, refined and supple   |
| <b>Producer</b>          | Domaine Bachelet-Monnot   |
| <b>Producer Overview</b> | In 2005 Marc and Alex Bachelet formed Domaine Bachelet-Monnot with the help of their Uncle Monnot and father. Given the combination of exceptional vineyards, an excellent vintage, and the brothers' attention to details in the vines and in the cellar, the first release of the Domaine's Puligny wines received immediate recognition both locally as well as internationally. The seat of the domaine is situated in Dezize-lès-Maranges, just southwest of Santenay. No herbicides are used in the vineyards and regular ploughing of the rows is carried out to manage weeds. |
| <b>Closure Type</b>      | Cork  |