HOUSE OF TOWNEND

Mercurey 1er Cru Les Puillets Rouge 2020, Château de Chamilly,



Price	£37.99
Code	MERC055

Produced from 50 year old vines, planted on south-east facing vineyards with iron rich soils, this wine is aged in 20% new oak for 12 months oak with a further 6 months in stainless steel tank.

Tasting Notes:

A ripe nose of crunchy red fruits, sweetened by a dollop of cherry liqueur and balanced by a green tea savoury edge. The 50 year old vines, planted on iron-rich soils gave just a meagre 20-25hi per ha in 2020, 40% less than the average harvest. The wine shows tremendous succulence, grip and generous layers of ripe berry fruit, oak and some minerality, woven around soft tannins that firm up as the fruit develops.

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Specification	
Vinification	Aged in 20% new oak for 12 months oak with a further 6 months in stainless steel tank.
ABV	13%
Size	75cl
Drinking Window	Drink now through to 2026
Country	France
Region	Burgundy
Area	Côte Chalonnaise
Sub Area	Mercurey
Type	Red Wine
Grape Mix	100% Pinot Noir
Vintage	2020
Body	Elegant, refined and supple
Producer	Château de Chamilly
Producer Overview	Château de Chamilly stands in the heart of a green valley situated to the north of the Côte Chalonnaise, 20 minutes south of Beaune.
Closure Type	Cork
Food Matches	Pair with sirloin steak with a mushroom sauce