HOUSE OF TOWNEND

Mercurey 1er Cru Les Puillets Rouge 2022, Château de Chamilly

Price £40.95
Code MERC065

Produced from 50 year old vines, planted on south-east facing vineyards with iron rich soils. Yields of 48hl/ha in 2022 gave Arnauld something to smile about. This wine is aged in 20% new oak for 12 months oak with a further 6 months in stainless steel tank.

Tasting Notes:

Amazingly ripe and forward nose, red fruits, sweet cherry and hint of blackcurrant. The palate is lush, poised and elegant, with fresh acidity cutting through and balancing the super-ripe fruit.



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Specification	
Vinification	This wine is 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 from 2025
Country	France
Region	Burgundy
Area	Côte Chalonnaise
Sub Area	Mercurey
Type	Red Wine
Grape Mix	100% Pinot Noir
Genres	Fine Wine
Vintage	2022
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