HOUSE OF TOWNEND

Mercurey 1er Cru Les Puillets Rouge 2023, Château de Chamilly

Price £44.00
Code MERC070

Produced from 50 year old vines, planted on south-east facing vineyards with iron rich soils. The grapes are fully destemmed before fermentation following which the wine is aged in 18% new oak for 12 months oak, with a further 6 months in stainless steel tank. There is a lot of wine for your money here!

Tasting Notes:

Such a pretty wine, vibrant wild strawberry fruits, refined and elegant with bags of cherry fresh energy supported by pretty, ripe tannins that weave through the palate.



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Specification	
Vinification	The grapes are fully destemmed before fermentation following which the wine is aged in 18% new oak for 12 months oak, with a further 6 months in stainless steel tank.
ABV	13%
Size	75cl
Drinking Window	Drink from 2026
Country	France
Region	Burgundy
Area	Côte Chalonnaise
Sub Area	Mercurey
Type	Red Wine
Grapes	Pinot Noir
Genres	Fine Wine
Vintage	2023
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