



HOUSE OF TOWNEND

Montagny Village 2021, Château de Chamilly

Price £26.00
Code MONT470

This is a super, and also very impressive, property run by brothers Arnaud and Xavier Desfontaine. Their top vineyards of Les Bassets and Reculerons are perfectly positioned on a grey clay with rock subsoil and a South Eastern exposure, producing perfect Chardonnay grapes. In 2021 such was the impact of the frosts that the estate blended both top vineyards to make a single wine, and it's a corker !

Tasting Notes:

Fresh and floral on the nose, there is a wonderful intensity which leads you into the crisp and complex palate. Notes of peach, grapefruit, mint and wet stones are centred around a core of steely fresh acidity, chalky minerality and a delightful ripeness that seems to build within the glass. Long, complex, layered and edgy. Beautifully alive and poised.





HOUSE OF TOWNEND

Specification	
Vinification	Fermented in stainless steel, there is no oak aging at all.
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Burgundy
Area	Côte Chalonnaise
Sub Area	Montagny
Type	White Wine
Grape Mix	100% Chardonnay
Genres	Fine Wine
Vintage	2021
Style	Dry
Body	Rich, round and full flavoured
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	Carpaccio of scallops with truffle olive oil and Balsamic vinegar on a bed of mixed green salads.