



HOUSE OF TOWNEND

Montagny Village Les Reculerons Blanc 2022, Château de Chamilly

Price £24.99
Code MONT505

This is a super, and also very impressive, property run by Arnaud Desfontaine and his brother Xavier. The vineyards are perfectly positioned on a grey clay with rock subsoil and a south eastern exposure, producing perfect Chardonnay grapes. Fermented in stainless steel, there is no oak aging at all.

Tasting Notes:

Forward and open on the nose, the palate is steely fresh, with a razor sharp acidity that perfectly matches the grapefruit, dessert apple and peach Chardonnay fruit. A lovely quenching citrus 'lift' adds vibrancy to the mid palate with a creamy cereal and cut grass character on the long finish.





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Specification	
Vinification	Fermented in stainless steel, there is no oak aging at all. Hand-picked in small baskets, the wine is settled in tank on fine lees for 6 months prior to bottling.
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
Vintage	2022
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.