HOUSE OF TOWNEND

# Nuits-St-Georges 1er Cru Les Corvées Pagets 2022, Domaine Lécheneaut

| | |
|---|---|
| **Price** | £108.00 |
| **Code** | NUIT700 |

Partly sourced from a single contract grower in Primeux-Prissey, with 70 year old vines, growing on deep clay and limestone sub soil. A full bodied and powerful Nuits showing real depth, grip and class. The muscular structure is wrapped around a densely sweet and hedonistic black and red cherry fruit.

**Tasting Notes:**

This full bodied and powerful 1er Cru Nuits shows real depth, grip and class. Muscular structure is wrapped around a densely sweet and hedonistic black and red cherry fruit, integrated sweet toasty oak and a refined and long finish with some chalky tannins. Complex, meaty and powerful.



HOUSE OF TOWNEND

| Specification | |
|---|---|
| **Vinification** | Hand-picked, partly destemmed and crushed - the average age of the vines is around 70 years old. The juice is fermented in tank then transferred into oak, 40% of which is new. |
| **ABV** | 14% |
| **Size** | 75cl |
| **Drinking Window** | Drink from 2028 |
| **Country** | France |
| **Region** | Burgundy |
| **Area** | Côte de Nuits |
| **Sub Area** | Nuits-Saint-Georges |
| **Type** | Red Wine |
| **Grape Mix** | 100% Pinot Noir |
| **Genres** | Fine Wine |
| **Vintage** | 2022 |
| **Body** | Elegant, refined and supple |
| **Producer** | Domaine Lécheneaut |
| **Producer Overview** | Another new addition to our range this year, this superb 10ha domaine was created in the 1980's by Fernand, father of Philippe and Vincent who now run the domaine. The wines are very exciting and sumptious, brimming with expressive and beautiful Pinot Noir characters, with 30% whole bunch fermentation. The wines are aged for 12 months in barrel with 80% being supplied by Francois Frères. |
| **Closure Type** | Cork |
| **Press Comments** | Yes |