



## HOUSE OF TOWNEND

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### Puligny-Montrachet 1er Cru Champ Canet 2022, Domaine Etienne Sauzet

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**Price** £150.00  
**Code** PULI006

Located just above Les Combettes, the soils are iron red with a higher level of clay compared to Les Perrieres. The vines are aged between 65-70 years old and there is always a high degree of millerendage, small, but very concentrated grapes. In 2022 Benoit brought in perfect grapes, with little sorting, and a yield of 40hl/ha

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#### Tasting Notes:

This is a very concentrated, intense and powerful Puligny, offering ripe sweet tropical fruits, minerality, steely acidity and a core that is both rigid and thrilling. There is opulence aplenty, but the tension will keep this wine going for many, many years.

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Specification	
<b>Vinification</b>	Hand-picked, fermented in tank then transferred into 20% new oak, with the remaining barrels 1-4 years old. The soil is oxidised earth, limestone and sits close to an old quarry, hence the intense minerality.
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2027
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Côte de Beaune
<b>Sub Area</b>	Puligny-Montrachet
<b>Type</b>	White Wine
<b>Grape Mix</b>	100% Chardonnay
<b>Genres</b>	Biodynamic, Fine Wine, Organic
<b>Vintage</b>	2022
<b>Style</b>	Dry
<b>Body</b>	Rich, round and full flavoured
<b>Producer</b>	Domaine Etienne Sauzet
<b>Producer Overview</b>	Etienne Sauzet was born in the early years of the twentieth century and created his namesake Domaine following the inheritance of a few hectares of vines as a young man.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Delicious as an accompaniment to lobster, crab soufflé or monkfish.