Savigny-lès-Beaune 1er Cru Les Narbantons 2024, Domaine Camus-Bruchon et Fils 6 x 75cl



Price	£175.00
Code	SAVI375

Narbantans is always a good choice in hot vintages, given its north-east exposure and deep clay soils that retain water so well. Aged in 25% new oak barrels, half of which are 228 litre and the other half 500 litre demi-muids.

Tasting Notes:

The nose is overt and expressive, bursting with fresh, ripe blackberry fruit and intense aromatics. On the palate, it is powerful yet precise, with superb concentration and an explosive core of fresh dark fruit. Fine grained tannins are beautifully integrated, supporting notes of cedar and subtle spice. The finish is long, sweet and persistent, combining richness with impressive poise and control.

HOUSE OF TOWNEND

Specification	
Vinification	Aged in 25% new oak barrels, half of which are 228 litre and the other half 500 litre demi-muids.
Size	75cl
Drinking Window	Drink from 2027
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Savigny-lès-Beaune
Type	Red Wine
Grapes	Pinot Noir
Genres	En Primeur, Fine Wine
Vintage	2024
Body	Elegant, refined and supple
Producer	Domaine Camus-Bruchon et Fils
Producer Overview	Guillaume Camus of Domaine Camus-Bruchon is one of the very finest red winemakers in the Côte de Beaune. Located in the village of Savigny-les-Beaune, just to the north of Beaune proper, the Camus fashion beautifully balanced, deep and complex wines that are the epitome of what great Burgundy is all about. The family has a lovely spread of top vineyards in Savigny-les-Beaune (both superb premier crus and a handful of top village wine parcels planted with very old pinot noir vines), as well as a bit of premier cru in Beaune and Pommard as well.
Closure Type	Cork