



## HOUSE OF TOWNEND

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### Vosne Romanée 2022, Domaine Lécheneaut

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<b>Usual Price</b>	£62.50
<b>Discount Price (inc. VAT)</b>	£56.00
<b>Code</b>	VOSN325

Produced from 2 parcels of vines, planted on limestone and heavy clay soil and situated in the southern half of the appellation looking south from the village. The vines are aged between 65-70 years old.

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#### **Tasting Notes:**

Lovely deep colour, rich nose that is both forward and ripe. The palate is intense, with deep strokes of red and black mulled fruit, menthol, spice, coffee and raspberry. The texture is rich, thick and generous, with a long and even finish.

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Specification	
Vinification	2 parcels of older vines, handpicked in small baskets, destemmed and fermented on skins with gentle pump overs for the first 10 days. Aged in oak for 12 months, with 50% new oak
ABV	13.5%
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 sumptuous, 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