



HOUSE OF TOWNEND

Vosne Romanée 2023, Domaine Lécheneaut

Price £68.00
Code VOSN335

Produced from the Lieu-dit of Aux Ravioles between Vosne-Romanée and Nuits-St-Georges located at the bottom of the hill on lightly chalky soils mixed with marl and clay.

Tasting Notes:

Very ripe fruit on the bouquet with a spicy background of strawberry, raspberry, blueberry, and blackcurrant. The complexity of refined aromas evolves with notes of cherry, and the palate is viscous and rich, seductive and moreish with great length in the mouth.





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| Specification | |
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| 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 | 14% |
| Size | 75cl |
| Drinking Window | Drink from 2028 |
| Country | France |
| Region | Burgundy |
| Area | Côte de Nuits |
| Sub Area | Nuits-Saint-Georges |
| Type | Red Wine |
| Grapes | Pinot Noir |
| Genres | Fine Wine |
| Vintage | 2023 |
| 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 |