



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Hornhead Chardonnay, Côtes de Gascogne

Usual Price	£10.99
Discount Price (inc. VAT)	£8.49
Code	HORN001

French Chardonnay made “New World way” and is modern in both expression and taste. This really punches above its appellation, the result of better grapes, careful handling, lower yields and the skill of the winemaking team. Buttery, complex and yet steely-fresh with a nice zing of acidity and baked apple-pie characters.

Tasting Notes:

A bright pale gold in the glass, the nose is soft and full of ripe fruit aromas like melon and pear. The palate is fruity and soft with a good roundness. Serve it for tapas, fish with tasty accessories, welcome and Asian-inspired food.





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Specification	
Vinification	A modern, unoaked style of Chardonnay that was produced to show the dessert apple and faint butter notes that are great as a wine by the glass or to accompany simple foods. Unoaked fresh and forward, the floral character of young vine Chardonnay shows through really well, with lemon butter, Gala apple and a hint of almond nut balancing the lemony citrus backbone that is the core this wine. Harvested at night the grapes undergo a modern winemaking process.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Gascony
Area	Pays du Gers
Type	White Wine
Grapes	Chardonnay
Genres	Vegan, Vegetarian
Vintage	2023
Style	Dry
Body	Elegant, crisp and delicate
Producer	Xavier Roger
Producer Overview	Mastering the nuances of Southern French varietals and combining traditional and modern winemaking techniques, Xavier Roger wines are a superb example of the quality that are now being produced in the South of France.
Closure Type	Screw Cap
Food Matches	Perfect with Asian inspired food
Press Comments	<p>Wine Merchant Top 100 2023, Highly Commended. Brian Elliott, Daily Record, September 2021: "Gascogne in south-west France often wows us with colombard and ugni blanc based wines but it is not the most obvious place to look for the chardonnay used here. Nevertheless, this is hugely successful fare striking just the right balance between acidity, fruitiness and texture.</p> <p>Read more online</p>