



HOUSE OF TOWNEND

Beaune 1er Cru 'Les Tuvilains' 2022, Domaine Denis Carré

Price £49.99
Code BEAU740

This is classic Pinot Noir, produced from two separate parcels, 200 metres apart, close to Pommard, which yields a more structured and powerful style.

Tasting Notes:

An outstanding, all consuming, seductive bouquet, regal and full of wild strawberry fruits balanced by a distinct smokiness. The palate is velvety in texture with succulent sweet strawberry juice whilst the tannins are plush. This wine has a lovely ripeness and structure with a concentrated core that offers good cellaring.





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| Specification | |
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| Vinification | South east exposure, all fruit is handpicked, crushed gentle and the juice fermented in concrete vats, with regular pump-overs to aid extraction. The wine was aged in new and used oak for 11 months. |
| ABV | 13.5% |
| Size | 75cl |
| Drinking Window | Drink from 2026 |
| Country | France |
| Region | Burgundy |
| Area | Côte de Beaune |
| Sub Area | Beaune |
| Type | Red Wine |
| Grape Mix | 100% Pinot Noir |
| Genres | Fine Wine |
| Vintage | 2022 |
| Body | Elegant, refined and supple |
| Producer | Domaine Denis Carré |
| Producer Overview | A new addition to our portfolio, this domaine was established by Denis Carré and his wife in 1974 with the first vintage produced in 1975. Situated in the heart of the village of Meoisy in the Hautes Côtes de Beaune, it covers 12ha in 12 different appellations. Although not certified, the domaine is farmed organically. It has been run by his son and daughter, Martial and Gaetane, since 2008. Full of energy and passion they are raising the quality of wines produced here at an impressive speed |
| Closure Type | Cork |
| Food Matches | Goes well with raspberry marinated rack of lamb. |