



HOUSE OF TOWNEND

Bourgogne Aligoté 2024, Château de Chamilly 6 x 75cl

Price £60.00
Code ALIG110

Managed by brothers Xavier and Arnaud Desfontaine, this first class estate converted to organic viticulture in 2020. The Aligoté is produced from older vines planted in Chamilly and Buxy, with the dense blue clay soils of Chamilly providing a precise, quenching acidity and minerality.

Tasting Notes:

The wine is rich and stony with a zingy, citrus driven palate. Flavours of white peach, dessert apple and lime are enhanced by a fine, savoury note, whilst the nettle-like freshness and steely, linear finish balance the ripe fruit and minerality beautifully.





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Specification	
Vinification	Fermented in stainless steel and aged for eight months on fine lees.
Size	75cl
Drinking Window	Drink from 2029
Country	France
Region	Burgundy
Area	Côte Chalonnaise
Sub Area	Bouzeron
Type	White Wine
Grapes	Aligoté
Genres	En Primeur
Vintage	2024
Style	Dry
Body	Elegant, crisp and delicate
Producer	Château de Chamilly
Producer Overview	Château de Chamilly stands in the heart of a green valley situated to the north of the Côte Chalonnaise, 20 minutes south of Beaune.
Closure Type	Cork