



# HOUSE OF TOWNEND

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## Bourgogne Hautes Côtes de Beaune 2023, Domaine Machard de Gramont

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**Price** £24.50  
**Code** BOUR042

Produced from south facing vineyards situated just outside the boundary with Pommard, this is a really interesting wine. 3 parcels, the oldest of which are planted with 70 year old vines, are very well positioned and enjoy all day sunshine. The top soil here is very thin, and the average age of the vines is around 40 years old. Alban adds 4% Pinot Beurot (an ancient Burgundian grape similar to Pinot Gris) to the wine to enhance the aromatics.

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### Tasting Notes:

Wow! A very rich, forward wine showing a decadent quality of fruit. Intense, layers of mulberry, crème de framboise and balancing, savoury chalky tannins. The oak is integrated, there is a touch of spice and a sweet, long finish.

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Specification	
Vinification	Aged in 300 litre Hungarian oak of which 20% is new.
ABV	13%
Size	75cl
Drinking Window	Drink from 2025
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Hautes Côtes de Beaune
Type	Red Wine
Grapes	Pinot Noir
Vintage	2023
Body	Elegant, refined and supple
Producer	Domaine Machard de Gramont
Producer Overview	This 20 hectare family estate is managed by Arnaud Machard de Gramont and his two sons Alban and Alexis. The cellars are located in Prissey, a neighboring hamlet of Nuits-St-Georges.
Closure Type	Cork
Press Comments	Joanna Simon, Wine of the Week, October 2025: "I love red Burgundy but it doesn't often make it as Wine of the Week. You know the reason I'm sure: price. Red Burgundy is never going to be cheap but, if you know where to look, it can be good value, especially from less famous appellations. Domaine Machard de Gramont Bourgogne Hautes-Côtes de Beaune makes the case eloquently... Arresting raspberry fragrance, succulent fruit, silky texture and mineral freshness, which have been deftly enhanced by ageing in large Hungarian oak barrels (20% new). <b>Read more online</b>