



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Bourgogne Hautes Côtes de Beaune 2024, Domaine Machard de Gramont 6 x 75cl

Price	£72.00
Code	HAUT410

Produced from south facing vineyards situated just outside the boundary with Pommard, this is a really interesting wine. It comes from three parcels, the oldest planted with 70 year-old vines, all very well positioned to enjoy sunshine throughout the day. The topsoil is very thin and the average vine age is around 40 years. Alban includes 4% Pinot Beurot, an ancient Burgundian grape closely related to Pinot Gris, to enhance the wine's aromatic complexity.

Tasting Notes:

A beautifully expressive Pinot Noir aged in 20% new oak. Aromas of wild hedgerow and ripe wild strawberry lead into a palate of lovely texture and purity. The wine shows excellent freshness and concentration with sweet, ripe fruit framed by a vibrant acidity. Long and refined on the finish, it displays classic Pinot finesse.





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Specification	
Vinification	A beautifully expressive Pinot Noir aged in 20% new oak.
Size	75cl
Drinking Window	Drink from 2026
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Hautes Côtes de Beaune
Type	Red Wine
Grapes	Pinot Noir
Genres	En Primeur, Fine Wine
Vintage	2024
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). Read more online