



# HOUSE OF TOWNEND

---

## Bourgogne Pinot Noir 2022, Lécheneaut et Fils

---

<b>Price</b>	£32.00
<b>Code</b>	BOUR038

This superb 12ha domaine was created in the 1980's by Fernand, father of Philippe and Vincent who now run the domaine. Produced from parcels of vines ranging from 20-60 years old, surrounding the village of Nuits-St-Georges, with 100% whole bunch fermentation.

---

### Tasting Notes:

A lovely deep colour, forward and expressive on the nose, very fragrant and sweet-tinged. The palate is well balanced with thick sweet fruit, black cherry, raspberry and cranberry, balanced by seductive ripe tannins and a lick of fresh acidity.

---





# HOUSE OF TOWNEND

Specification	
<b>Vinification</b>	The grapes are grown in the Premeux area, and average 25 years old. Aged in barrels for 9 months, barrels aged from 1 year to 6 years old.
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Côte de Nuits
<b>Sub Area</b>	Nuits-Saint-Georges
<b>Type</b>	Red Wine
<b>Grape Mix</b>	100% Pinot Noir
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2022
<b>Body</b>	Elegant, refined and supple
<b>Producer</b>	Domaine Lécheneaut
<b>Producer Overview</b>	Another new addition to our range this year, this superb 10ha domaine was created in the 1980's by Fernand, father of Philippe and Vincent who now run the domaine. The wines are very exciting and sumptuous, brimming with expressive and beautiful Pinot Noir characters, with 30% whole bunch fermentation. The wines are aged for 12 months in barrel with 80% being supplied by Francois Frères.
<b>Closure Type</b>	Cork