



# HOUSE OF TOWNEND

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## Chablis Vieilles Vignes, 'Côte de Brechain' Domaine Testut

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<b>Price</b>	£25.99
<b>Code</b>	CHAB129

Produced from vines nestled in a cleft between the Grand Cru of Blanchot and the 1er Cru of Montée de Tonnerre where the deep and highly mineral soils are packed with chalk and Kimmeridge and the vines are nearing 50 years old, this is without doubt one of the finest Chablis produced.

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### Tasting Notes:

The aromas are concentrated and underpinned by a wonderful green apple freshness. The palate is tight and lean with a classic steely minerality, broad in the mouth with a tangy puree apple note and the finish is long and refreshing.

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Specification	
<b>Vinification</b>	Handpicked and sorted outside the winery, the ripe fruit is pressed and fermented in steel tanks throughout. No oak is used for this wine, Cyril prefers the purity of fruit and light fine lees ageing in tank to add structure rather than any oak.
<b>ABV</b>	12.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2025
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Chablis
<b>Type</b>	White Wine
<b>Grapes</b>	Chardonnay
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2023
<b>Style</b>	Dry
<b>Body</b>	Elegant, crisp and delicate
<b>Producer</b>	Domaine Testut
<b>Producer Overview</b>	In 1998, Cyril Testut took over the family Domain, established by his father Philippe Testut in 1967.
<b>Closure Type</b>	Cork