



# HOUSE OF TOWNEND

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## Chambolle Musigny 2022, Domaine Lécheneaut

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<b>Price</b>	£68.00
<b>Code</b>	CHAM285

Lecheneaut has 5 parcels of Chambolle, spread across the entire (but very small) appellation, with all plots planted with older Pinot Noir vines, some dating back to the 1930's.

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### Tasting Notes:

A highly exotic and intense Chambolle, evocative and forward nose exuding smoky, spicy notes of mulled red fruits and sweet oak. Fragrant, lush and spiced with invigorating freshness. Luxurious mid-core, opens to silky tannins and poised at the finish.

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Specification	
<b>Vinification</b>	Very old vines, up to 80 years old, 5 parcels of vines handpicked and partly destemmed. Small yields occurred in 2022 due to Millerandage, with resulting small berries. 50% new oak, for 14 months
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2027
<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