



# HOUSE OF TOWNEND

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## Cotes de Jura Chardonnay Les Gryphees, Frederic Lambert

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**Price** £29.99  
**Code** COTE240

Made in a classic Burgundian style from a tiny 0.25 hectare single vineyard in Toulouse-le-Château, this cuvée is named after the oyster fossils found in the vines.

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### Tasting Notes:

Pronounced nose of fresh apple and light spice. Subtle oxidative character with a nutty edge, slightly reminiscent of Fino sherry. The palate is zingy with balanced acidity showing good weight and structure. Apple fruit, an underlying minerality and a lovely roundness from lees ageing. Long finish with a persistent nutty note.

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## Specification

**Vinification** Aged in barrique on lees, of which one third is new oak. The wine is ouillé (topped up) roughly every 15 months to limit oxygen exposure, to produce floral aromatics and preserve freshness whilst still allowing a slight, controlled oxidative note to develop.

**ABV** 13%

**Size** 75cl

**Drinking Window** Drink now

**Country** France

**Region** Jura

**Type** White Wine

**Grapes** Chardonnay

**Vintage** 2023

**Style** Dry

**Body** Rich, rounded and full flavoured

**Producer** Frederic Lambert

**Producer Overview** Frédéric and Marie-Anne Lambert founded the estate in the early 2000s, establishing it in 2003 following Frédéric's long-standing passion for viticulture. It began with around 5 hectares of vines and has since grown to approximately 12 hectares. Based near Toulouse-le-Château, the domaine specialises in the main Jura grape varieties with an emphasis on low yields and precise vineyard work to express site and variety. Frederic's son Romain joined in 2020, continuing the family involvement, with his daughter Lucie expected to join in the future.

**Closure Type** Cork