



# HOUSE OF TOWNEND

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## Nuits-St-Georges 2015, Domaine Arnoux-Lachaux

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<b>Price</b>	£450.00
<b>Code</b>	NUIT505

Produced from 8 parcels to the north of the appellation. 80% whole bunch fermentation lifts the nose with its complex layers of oak spice, dark fruit, liquorice and heather.

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### Tasting Notes:

Complex layers of oak spice, dark fruit, liquorice and heather on the nose. The palate shows black forest fruits with a subtle nuance of floral perfume underpinned by smoky spice. Fine, grippy, posed and precise. This wine has power, presence and tension.

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Specification	
<b>Vinification</b>	Produced from 8 parcels. 80% whole bunch fermentation.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2035
<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>Grapes</b>	Pinot Noir
<b>Genres</b>	Fine Wine, Vegan, Vegetarian
<b>Vintage</b>	2015
<b>Body</b>	Elegant, refined and supple
<b>Producer</b>	Domaine Arnoux-Lachaux
<b>Producer Overview</b>	The name Arnoux has been a feature in Vosne Romanée since the mid-19th century.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Perfectly paired with Boeuf Bourgeois