



## HOUSE OF TOWNEND

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# Puligny-Montrachet 1er Cru Les Demoiselles 2020, Domaine Amiot

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**Price** £250.00  
**Code** PULI925

The Demoiselles vineyard, lying to the northern edge of Montrachet and across from the 1er Cru of Pucelles, is owned by just 3 producers. It is arguably the finest of the 1er cru, and, for the sake of 9 foot of pathway and a small wall, could be Montrachet itself. This is a hedonistic, complex wine that seems set for many years ageing.

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### Tasting Notes:

Ripe, forward and intense on the nose, almost super reductive with notes of tangerine, nectarine, tinned stewed apple puree and wet stones. The minerality is obvious and a primary element of this wine, balancing the ripe white fruits with the freshest of bracing acidity and streaks of honey, cereal and crème anglaise. The wine is taut, poised and edgy, hinting at so much more potential in a few years' time. The result is a hedonistic, complex wine that seems set for many years ageing.

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Specification	
<b>Vinification</b>	Aged in 33% new oak for 12 months followed by 6 months in cuve.
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2024 through to 2030
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Côte de Beaune
<b>Sub Area</b>	Puligny-Montrachet
<b>Type</b>	White Wine
<b>Grape Mix</b>	100% Chardonnay
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2020
<b>Style</b>	Dry
<b>Body</b>	Rich, round and full flavoured
<b>Producer</b>	Domaine Guy Amiot et Fils
<b>Producer Overview</b>	Domaine Guy Amiot's work springs from a long tradition begun in the 1920s under the direction of founder Arsène Amiot.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Delicious as an accompaniment to lobster, crab soufflé or monkfish.