



## HOUSE OF TOWNEND

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# Puligny-Montrachet 1er Cru Les Demoiselles 2022, Domaine Amiot

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<b>Price</b>	£270.00
<b>Code</b>	PULI012

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 feet of pathway and a small wall, could be Montrachet itself. Amiot's 0.25ha of 70 year old vines are wedged between the northern edge of the Grand Cru of Le Montrachet, and just below Chevalier-Montrachet. In most vintages Amiot produces 6.5 barrels in 2022.

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### Tasting Notes:

What a stunning wine. Hugely rich, intense and mouth-filling, ripe and honeyed with layers of complex cereal, glace fruits, sweet oak and intense minerality struck through with chalk, menthol and meringue. HUGE - decadent - sublime!

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Specification	
<b>Vinification</b>	55-70 year old vines, with 40% new oak. Hand-picked, sorted and fermented in steel tanks before finishing ferment in new and used oak. 45hl/ha was the yield in 2022, a healthy quantity after the miserly yield in 2021
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2026
<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>	2022
<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.