



HOUSE OF TOWNEND

Savigny-lès-Beaune Cuveé Reine Joly 2024, Domaine Camus-Bruchon et Fils 6 x 75cl

Price £120.00
Code SAVI365

This wine is named after Guillaume's Great, Great Grandmother, produced from 3 separate parcels –Dessus Les Vermots, Les Goudelettes and Clos des Pointes. Savigny is a great source of value in Burgundy – you get a lot of bang for your buck!

Tasting Notes:

Fresh and fragrant on the nose, the wine bursts with ripe blackberry, cassis and juicy raspberry, layered with subtle hedgerow notes. The palate is succulent and vibrant, led by raspberry coulis and bright red and black fruit purity. Smooth yet chewy tannins give shape and grip, whilst a lively freshness keeps the wine energetic and beautifully balanced through to the finish.





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Specification	
Vinification	Hand harvested fruit is fully destemmed, gently crushed, then fermented and aged in a combination of 228 and 500 litre, one year-old barrels.
Size	75cl
Drinking Window	Drink from 2026
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Savigny-lès-Beaune
Type	Red Wine
Grapes	Pinot Noir
Genres	En Primeur, Fine Wine
Vintage	2024
Body	Elegant, refined and supple
Producer	Domaine Camus-Bruchon et Fils
Producer Overview	Guillaume Camus of Domaine Camus-Bruchon is one of the very finest red winemakers in the Côte de Beaune. Located in the village of Savigny-les-Beaune, just to the north of Beaune proper, the Camus fashion beautifully balanced, deep and complex wines that are the epitome of what great Burgundy is all about. The family has a lovely spread of top vineyards in Savigny-les-Beaune (both superb premier crus and a handful of top village wine parcels planted with very old pinot noir vines), as well as a bit of premier cru in Beaune and Pommard as well.
Closure Type	Cork