



HOUSE OF TOWNEND

Vosne Romanée 2022, Domaine Lécheneaut

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| Usual Price | £62.50 |
| Discount Price (inc. VAT) | £56.00 |
| Code | VOSN325 |

Produced from 2 parcels of vines, planted on limestone and heavy clay soil and situated in the southern half of the appellation looking south from the village. The vines are aged between 65-70 years old.

Tasting Notes:

Lovely deep colour, rich nose that is both forward and ripe. The palate is intense, with deep strokes of red and black mulled fruit, menthol, spice, coffee and raspberry. The texture is rich, thick and generous, with a long and even finish.





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| Specification | |
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| Vinification | 2 parcels of older vines, handpicked in small baskets, destemmed and fermented on skins with gentle pump overs for the first 10 days. Aged in oak for 12 months, with 50% new oak |
| ABV | 13.5% |
| Size | 75cl |
| Drinking Window | Drink from 2028 |
| Country | France |
| Region | Burgundy |
| Area | Côte de Nuits |
| Sub Area | Nuits-Saint-Georges |
| Type | Red Wine |
| Grape Mix | 100% Pinot Noir |
| Genres | Fine Wine |
| Vintage | 2022 |
| Body | Elegant, refined and supple |
| Producer | Domaine Lécheneaut |
| Producer Overview | Another new addition to our range this year, this superb 10ha domaine was created in the 1980's by Fernand, father of Philippe and Vincent who now run the domaine. The wines are very exciting and sumptuous, brimming with expressive and beautiful Pinot Noir characters, with 30% whole bunch fermentation. The wines are aged for 12 months in barrel with 80% being supplied by Francois Frères. |
| Closure Type | Cork |