



# CACHET WINE

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## Chablis Amphore 2018, Domaine Ternynck

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**Code**

CHAB072

Sourced from a small plot of just 0.2 hectares, Laurent and Marie-Noëlle Ternynck craft an exceptional Chablis that offers a distinctive character, setting it apart from the typical style you might expect. A unique expression of Chablis, both elegant and bold !

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**Tasting Notes:**

This wine has a deep golden hue, offering a complex and layered profile. While it carries familiar Chablis notes of almond and hazelnut, it also reveals deeper, more intriguing flavours of ginger and apricot jam. On the palate, a striking minerality and fine tannins create a beautifully balanced, lingering finish. A unique expression of Chablis, both elegant and bold.

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| Specification     |   |
|-------------------|---|
| Vinification      | The grapes are 100% destemmed and vinified in Tuscan red clay amphorae, where they undergo 12 months of skin contact.   |
| ABV               | 13.5%   |
| Size              | 75cl  |
| Drinking Window   | Drink now through to 2027   |
| Country           | France  |
| Region            | Burgundy  |
| Area              | Chablis   |
| Type              | White Wine  |
| Grapes            | Chardonnay  |
| Vintage           | 2020  |
| Style             | Dry   |
| Producer          | Domaine des Marronniers   |
| Producer Overview | Laurent and Marie-Noëlle Ternynck acquired this lovely domaine from Bernard Legland in 2013. They have invested well and strive for perfection each vintage by expressing the traditional soils of Chablis. The only change in winemaking is the move to using wild yeasts during the fermentation process, thereby elevating the terroir character of Chablis in the wine. This is a super little domaine that produces wines of great typicity. |
| Closure Type      | Cork  |