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House of Townend

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HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Bourgogne Blanc 2018, Domaine Mestre-Michelot

Price: £21.99

Product Code: BOUR820



Description:

This domaine is owned and run by Jean-François Mestre who assumed control of the vineyards and winemaking at the 22 ha Domaine Michelot in 1993. Mestre, who is married to one of Bernard Michelot's four daughters, has spent the last twenty years raising the profile of this domaine which is now widely regarded as one of the finest in the Meursault appellation. He is now joined in the business by his son, Nicolai, whose endearing, light hearted personality combines with a fierce desire to experiment and push the boundaries. The wines benefit from extended contact with the lees and regular bâtonnage, which contributes to their rich and expressive character. Up to 25% new oak is used with a growing emphasis on 500lt barrels. To enhance the wines' vivacity, after 12 months the cuvées are assembled into temperature-controlled stainless steel tanks where they complete their maturation over the next 6 months. The estate's entire production now appears under the Domaine Mestre-Michelot label. Domaine Michelot's vineyard practices aim at maintaining a balanced natural environment. The aim is to encourage the vine's natural resistance mechanisms. They regularly plough the soils and apply compost as opposed to chemical fertilizers. Grass is planted between all the rows to absorb water, thereby creating a condition of mild hydric stress for the wines. This condition serves 3 purposes: it encourages the roots to grow deeper into the soil, enhancing the wine's complexity; it makes for healthier grapes while concentrating their sugar and flavors; and it creates an

Specification:

Product Code:	BOUR820
Price:	£21.99
ABV:	0%
Size:	75cl
Drinking Window:	Drink 2020+
Region:	Burgundy
Country:	France
Sub Region:	Côte de Beaune
Sub Sub Region:	Meursault
Type:	White Wine
Grapes:	Chardonnay
Genres:	Fine Wine
Vintage:	2018
Style:	Dry
Body:	Rich, rounded and full flavoured
Vinification:	N/A
Producer:	Domaine Michelot

environment in which vine maladies caused by moisture are naturally prevented.

Tasting Notes:

This wine is produced from 4 ha of vines that are made up of 10 parcels, a stone's throw from the appellation of Meursault. It is vinified in 500lt barrel, only 2-3% new oak, and aged for one year before spending 6 months in stainless steel tanks before bottling. An expressive honeyed bouquet, the palate is rich and succulent with butter and honey notes and there is a delicious citrus tang that gives balance to such a rich palate. A baby Meursault!