



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Bourgogne Blanc 2020, Domaine Mestres- Michelot

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<b>Price</b>	£26.49
<b>Code</b>	BOUR930

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.

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### Tasting Notes:

On the bouquet, the Michelot style is immediate – a lovely appealing richness and honeyed fruit style, with expansive notes of stewed white fruits, soft cream fudge, honey, cereal and a hint of minerality. The softly textured palate mirrors these flavours beautifully, with a steely quenching acidity that freshens the palate and leaves an impression of polished elegance and subtlety.

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Specification	
<b>Vinification</b>	Fermented in tank, then 80/20 transferred into a mixture of 500lt and 300lt oak barrels respectively, to age for 1 year, with older oak preferred.
<b>ABV</b>	12.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2028
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Côte de Beaune
<b>Sub Area</b>	Bourgogne Chardonnay
<b>Type</b>	White Wine
<b>Grape Mix</b>	100% Chardonnay
<b>Vintage</b>	2020
<b>Style</b>	Dry
<b>Body</b>	Rich, rounded and full flavoured
<b>Producer</b>	Domaine Michelot
<b>Producer Overview</b>	Domaine Michelot has been in the Michelot family for six generations and, having increased in size over the years, now comprises more than 19 hectares which include a number of prestigious 1er cru wines.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Great with smoked salmon and avocado sushi.