



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Bourgogne Blanc 2020, Domaine Michelot

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| Price | £27.99 |
| Code | 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.

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 | |
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| Vinification | 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. |
| ABV | 14% |
| Size | 75cl |
| Drinking Window | Drink now through to 2028 |
| Country | France |
| Region | Burgundy |
| Area | Côte de Beaune |
| Sub Area | Bourgogne Chardonnay |
| Type | White Wine |
| Grape Mix | 100% Chardonnay |
| Vintage | 2020 |
| Style | Dry |
| Body | Rich, round and full flavoured |
| Producer | Domaine Michelot |
| Producer Overview | 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. |
| Closure Type | Cork |
| Food Matches | Great with smoked salmon and avocado sushi. |