HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Bourgogne Blanc 2020, Domaine Mestre- Michelot

Price	£26.49
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	
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	12.5%
Size	75cl
Drinking Window	Drink now through to 2028
Country	France
Region	Bourgogne Chardonnay
Type	White Wine
Grape Mix	100% Chardonnay
Vintage	2020
Style	Dry
Body	Rich, rounded 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.