



HOUSE OF TOWNEND

Bourgogne Côte d'Or Chardonnay 2023, Domaine Michelot

Price £36.00
Code BOUR052

Harvested from 10 separate plots, totalling 3.8ha, that surround the Village and border the main road. Fermented in one and two year old 500lt demi-muids and aged for 11 months followed by a further 6 months in tank. This is Meursault in all but name.

Tasting Notes:

Very much in the old Michelot style; bags of rich, creamy fruits, honey, hazelnuts and a touch of vanilla. The acidities are refreshing and provide a perfect balance to the viscous creaminess. This is Meursault in all but name.





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| Specification | |
|--------------------------|--|
| Vinification | Fermented in one and two year old 500 litre demi-muids and aged for 11 months followed by a further 6 months in tank. A wine of great purity, it was so clear that it needed very little fining and no filtration. |
| ABV | 13% |
| Size | 75cl |
| Drinking Window | Drink from 2025 |
| Country | France |
| Region | Burgundy |
| Area | Côte de Beaune |
| Type | White Wine |
| Grapes | Chardonnay |
| Genres | Fine Wine, Organic |
| Vintage | 2023 |
| 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 |