HOUSE OF TOWNEND

# Bourgogne Côte d'Or Chardonnay 2023, Domaine Michelot

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| **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 | |
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| **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 |