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.



HOUSE OF TOWNEND

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