HOUSE OF TOWNEND

Bourgogne Côtes d'Or Chardonnay 2022, Domaine Michelot



Price	£34.99
Code	BOUR034

Harvested from 10 separate plots, totalling 3.8ha, that surround the Village and border the main road. Fermented in tank, then 70/30 transferred into a mixture of 500lt and 300lt oak barrels respectively, to age for 1 year, with older oak preferred. In 2022 Nicolai also used a proportion of wine matured in clay eggs. No new oak used.

Tasting Notes:

This wine boasts a lovely intensity and structure, hints of tropical fruit, honey, orange peel and grapefruit counterbalanced by a thrilling freshness and saline acidity. Quenching and energising in its structure, this is a complex and powerful Meursault with a lean tension that provides a thrilling counterbalance to the honeyed ripe fruit.

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Specification	
Vinification	Yields of 42hl/ha were way above 2021. Fermented in used barrels before maturing for around 17 months in older oak.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Bourgogne
Type	White Wine
Grape Mix	100% Chardonnay
Vintage	2022
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.