HOUSE OF TOWNEND

# Meursault Village 2021, Domaine Michelot

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| **Price** | £75.00 |
| **Code** | MEUR615 |

Assembled from 9 different plots, all with differing aspects of soil, microclimate, aspect and enriched by grapes produced from the lieux–dits vineyards of Les Casse Têtes and Limozin, which give an added richness and intensity to the wine.

**Tasting Notes:**

The nose is rich, forward and intense, exhibiting ripe tropical fruit, cashew and cereal notes. The palate is quite dense at first, softening as the high acidity cuts through the ripe notes of peach, pineapple and Gala apple, textured by notes of honeycomb, cereal and wet stones. The finish is long, intense and incredibly structured.



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| Specification | |
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| **Vinification** | Fermented in tank and barrel, with 10% new oak and using a variety of barrels – 35% in 500lt foudres, 40% in traditional Burgundy 228lt barriques, and 20% in clay eggs. A new addition in 2021 was the use of glass to ferment a proportion in. |
| **ABV** | 13.5% |
| **Size** | 75cl |
| **Drinking Window** | Drink now |
| **Country** | France |
| **Region** | Burgundy |
| **Area** | Côte de Beaune |
| **Sub Area** | Meursault |
| **Type** | White Wine |
| **Grape Mix** | 100% Chardonnay |
| **Genres** | Fine Wine |
| **Vintage** | 2021 |
| **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** | Delicious with pan roasted swordfish steaks with mixed peppercorn butter. |