HOUSE OF TOWNEND

Meursault Village 2023, Domaine Michelot

Price	£65.00
Code	MEUR660

Assembled from 7 different plots, which form 3 distinct cuvees, subsequently blended after fermentation, all with differing aspects of soil, microclimate and aspect. This wine is enriched by grapes produced from the lieux–dits vineyards of Les Casse Têtes and Limozin near Volnay, which give an added richness and intensity.

Tasting Notes:

A beautifully defined bouquet with notes of nuts and honey, the palate is succulent, rich and creamy, more in the old style of Michelot. This takes me back! There is opulence and fatness, a trait of the 2023 vintage, but there is balance too with a lemon zest streak laced through the core. Beautiful!



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Specification	
Vinification	Fermented in tank and barrel, with 10% new oak and using a variety of barrels. 1/3 in 500 litre foudres, 1/3 in traditional Burgundy 228 litre barriques, and 1/3 in grès pots. The wine is aged in barrel for 12 months and then for a further 6 months in tank.
ABV	13%
Size	75cl
Drinking Window	Drink from 2026
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Meursault
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