HOUSE OF TOWNEND

Meursault Village Clos St Felix 2022, Domaine Michelot

Price	£85.00
Code	MEUR640

Named after the small walled vineyard (‘Clos’) that lies huddled down to the front of the estate, this sheltered 0.94ha site enjoys an extra 1°C degree of temperature, adding richness, mouthfeel and concentration. The late Bernard Michelot claims that he always felt that extra degree of warmth after he jumped over the wall, returning from seeing his girlfriend in the early hours, after breaking the evening curfew during the WWII!

Tasting Notes:

The nose is forward and intense, loaded with ripe exotic and honeyed fruit. The palate is rigid, and quite tight at first, but opens to offer baked dessert apple, strudel and a lovely sour lime character that is layered in with chalky minerality amid the honeyed fruit. A wonderfully steely Meursault, different from 2021, with a more 'Puligny' quality that shows the quality of the 2022 vintage.. Very very good!



HOUSE OF TOWNEND

Specification	
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, which Nicolai has continued in 2022.
ABV	12.5%
Size	75cl
Drinking Window	Drink from 2025
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Meursault
Type	White Wine
Grape Mix	100% Chardonnay
Genres	Fine Wine
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	Try with halibut with mixed beans and lemon butter sauce.