



## 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!





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Specification	
<b>Vinification</b>	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.
<b>ABV</b>	12.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2025
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Côte de Beaune
<b>Sub Area</b>	Meursault
<b>Type</b>	White Wine
<b>Grape Mix</b>	100% Chardonnay
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2022
<b>Style</b>	Dry
<b>Body</b>	Rich, round and full flavoured
<b>Producer</b>	Domaine Michelot
<b>Producer Overview</b>	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.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Try with halibut with mixed beans and lemon butter sauce.