HOUSE OF TOWNEND

Meursault Village Clos St Felix 2023, Domaine Michelot

Price	£85.00
Code	MEUR665

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 2WW.

Tasting Notes:

A mouthful of honeyed fruit, round and creamy with notes of brioche and French toast, there is also an impressive energy to the wine that gives balance and equilibrium. An absolute belter!

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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	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