HOUSE OF TOWNEND

Meursault Village Clos St Felix, Domaine Michelot

Price	£64.99
Code	MEUR585

Named after the small walled vineyard (‘Clos’) that is 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 WW2!

Tasting Notes:

On the bouquet there is more citrus, peach, honey and chalky minerality. The mouth offers a greatly concentrated and textured quality – again, the peach notes dominate, yet with a distinct creaminess that is kept in check by high acidity salinity and a finish that adds a savoury green lime edge that gives tension and vibrancy. As Nicolai Mestre-Michelot said, ‘This wine perfectly shows the character of the 2020 vintage!

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Specification	
Vinification	Fermented in tank and barrel, with 10% new oak and using a variety of barrels – 40% in 500lt foudres, 40% in traditional Burgundy 228lt barriques, and 20% in clay eggs.
ABV	13%
Size	75cl
Drinking Window	Drink now through to 2027
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Meursault
Type	White Wine
Grape Mix	100% Chardonnay
Genres	Fine Wine
Vintage	2020
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.