



# HOUSE OF TOWNEND

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## Bourgogne Côte d'Or Chardonnay 2023, Domaine Michelot

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**Price** £36.00  
**Code** BOUR052

Harvested from 10 separate plots, totalling 3.8ha, that surround the Village and border the main road. Fermented in one and two year old 500lt demi-muids and aged for 11 months followed by a further 6 months in tank. This is Meursault in all but name.

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### Tasting Notes:

Very much in the old Michelot style; bags of rich, creamy fruits, honey, hazelnuts and a touch of vanilla. The acidities are refreshing and provide a perfect balance to the viscous creaminess. This is Meursault in all but name.

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Specification	
<b>Vinification</b>	Fermented in one and two year old 500 litre demi-muids and aged for 11 months followed by a further 6 months in tank. A wine of great purity, it was so clear that it needed very little fining and no filtration.
<b>ABV</b>	13%
<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>Type</b>	White Wine
<b>Grapes</b>	Chardonnay
<b>Genres</b>	Fine Wine, Organic
<b>Vintage</b>	2023
<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