



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

## Meursault 2016, Domaine Mestre Michelot

<b>Price</b>	£40.00
<b>Code</b>	MEUR495

This is a typically rich, fat and golden Meursault, very honeyed and rich on both nose and palate. This wine is enhanced by grapes produced from the lieux-dits vineyards of Les Casse Têtes and Limozin, which give an added richness and intensity to the wine.

### Tasting Notes:

The wine offers notes of honey, baked apple strudel, racy lime curd and fresh acidity, all balanced by a tight minerality that adds to the wine's presence and structure. This is a great intro to this fine appellation.





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Specification	
Vinification	Matured in 15% new oak, a mix of 225lt and 600lt Demi-Muids.
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Meursault
Type	White Wine
Grape Mix	100% Chardonnay
Genres	Biodynamic, Organic
Vintage	2016
Style	Dry
Body	Rich, round and full flavoured
Producer	Domaine Mestres Michelot
Producer Overview	<p>Domaine Michelot has been in the Michelot family for six generations and, having increased in size over the years, now comprises 22 hectares which include a number of prestigious 1er cru wines. The domaine achieved widespread recognition in the 60s under the direction of the charismatic Bernard Michelot and this spirit and tradition flourishes and grows in the hands of the current generation. The Meursault vineyards are made up of a number of "terroirs" – parcels of land with individual characteristics of soil, drainage and orientation – and their distinct personalities yield a diverse range of wines. Jean-François Mestres assumed control of the vineyards and winemaking in 1993. <a href="#">Read more online</a></p>
Closure Type	Cork
Food Matches	A great match with chicken with wild mushroom and bacon stuffing.