



# HOUSE OF TOWNEND

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## Meursault Village 2023, Domaine Michelot

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**Price** £65.00  
**Code** MEUR660

Assembled from 7 different plots, which form 3 distinct cuvees, subsequently blended after fermentation, all with differing aspects of soil, microclimate and aspect. This wine is enriched by grapes produced from the lieux-dits vineyards of Les Casse Têtes and Limozin near Volnay, which give an added richness and intensity.

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### Tasting Notes:

A beautifully defined bouquet with notes of nuts and honey, the palate is succulent, rich and creamy, more in the old style of Michelot. This takes me back! There is opulence and fatness, a trait of the 2023 vintage, but there is balance too with a lemon zest streak laced through the core. Beautiful!

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Specification	
<b>Vinification</b>	Fermented in tank and barrel, with 10% new oak and using a variety of barrels. 1/3 in 500 litre foudres, 1/3 in traditional Burgundy 228 litre barriques, and 1/3 in grès pots. The wine is aged in barrel for 12 months and then for a further 6 months in tank.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2026
<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>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