

## Bourgogne Blanc 2021, Domaine Mestre- Michelot

Price Code

£34.99 BOUR019

Harvested from 10 separate plots, totaling 3.8ha, that surround the Village and border the main road. Fermented in tank, then 70/20 transferred into a mixture of 500lt and 300lt oak barrels respectively, to age for 1 year, with older oak preferred. In 2021 Nicolai also used a proportion of wine matured in clay eggs. No new oak used.

## Tasting Notes:

On the bouquet, the Michelot style is immediate. Juicy, expressive and immediately welcoming, this is a wine that is joyful to drink! The softly textured palate mirrors these flavours beautifully, offering stewed dessert apple, honey and citrus notes with a steely quenching acidity, that freshens the palate and leaves an impression of polished elegance and subtlety.





BOURGOGNE CÔTE D'OR

DOMAINE MICHELOT



FAMILY WINE MERCHANTS SINCE 1906

Specification	
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Bourgogne
Туре	White Wine
Grape Mix	100% Chardonnay
Vintage	2021
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	Great with smoked salmon and avocado sushi.