



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Bourgogne Côtes d'Or Chardonnay 2022, Domaine Mestre-Michelot

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**Price** £33.99  
**Code** BOUR034

Harvested from 10 separate plots, totalling 3.8ha, that surround the Village and border the main road. Fermented in tank, then 70/30 transferred into a mixture of 500lt and 300lt oak barrels respectively, to age for 1 year, with older oak preferred. In 2022 Nicolai also used a proportion of wine matured in clay eggs. No new oak used.

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### Tasting Notes:

This wine boasts a lovely intensity and structure, hints of tropical fruit, honey, orange peel and grapefruit counterbalanced by a thrilling freshness and saline acidity. Quenching and energising in its structure, this is a complex and powerful Meursault with a lean tension that provides a thrilling counterbalance to the honeyed ripe fruit.

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Specification	
<b>Vinification</b>	Yields of 42hl/ha were way above 2021. Fermented in used barrels before maturing for around 17 months in older oak.
<b>ABV</b>	12.3%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Mâconnais
<b>Sub Area</b>	Bourgogne
<b>Type</b>	White Wine
<b>Grape Mix</b>	100% Chardonnay
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2022
<b>Style</b>	Dry
<b>Body</b>	Rich, rounded 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
<b>Food Matches</b>	Great with smoked salmon and avocado sushi.