



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Meursault 1er Cru Les Genevrières 2022, Domaine Mestre-Michelot

Price	£135.00
Code	MEUR645

This is one of the most highly regarded 1er Crus, situated to the south of the village where the soil is poor with high mineral content. Michelot has just 0.8 ha in a single plot.

Tasting Notes:

A brooding, almost closed nose leads to an impressively rich and concentrated palate, showing a richly aromatic white stone fruit, peach, honey and Fuji apple. The palate is taut, linear and highly structured, weaving layers of honey, cereal, minerals, tropical fruit and rapier-like acidity throughout its impressive core and beyond to the long, lingering and rich finish.





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Specification	
Vinification	Produced in a mixture of 70% barrique (228lt) of which 50% is new, and 30% large oak barrels, of which 15% is new. A small proportion is fermented in neutral clay eggs to add a purity to the finish.
ABV	13%
Size	75cl
Drinking Window	Drink from 2025
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Meursault
Type	White Wine
Grape Mix	100% Chardonnay
Genres	Fine Wine
Vintage	2022
Style	Dry
Body	Rich, rounded 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	Delicious with pan roasted swordfish steaks with mixed peppercorn butter.