



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Meursault Village 2018, Domaine Mestre-Michelot

Price £55.99
Code MEUR520

This domaine is owned and run by Jean-François Mestre who assumed control of the vineyards and winemaking at the 22 ha Domaine Michelot in 1993. Mestre, who is married to one of Bernard Michelot's four daughters, has spent the last twenty years raising the profile of this domaine which is now widely regarded as one of the finest in the Meursault appellation. He is now joined in the business by his son, Nicolai, whose endearing, light hearted personality combines with a fierce desire to experiment and push the boundaries. The wines benefit from extended contact with the lees and regular bâtonnage, which contributes to their rich and expressive character. Up to 25% new oak is used with a growing emphasis on 500lt barrels. To enhance the wines' vivacity, after 12 months the cuvées are assembled into temperature-controlled stainless steel tanks where they complete their maturation over the next 6 months. The estate's entire production now appears under the Domaine Mestre-Michelot label. Domaine Michelot's vineyard practices aim at maintaining a balanced natural environment. The aim is to encourage the vine's natural resistance mechanisms.

Read more online

Tasting Notes:

As usual, 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. Matured in 15% new oak, a mix of 225lt and 600lt Demi-Muids. This is very much a Yorkshireman's style of white Burgundy! The bouquet is oozing rich, fat fruit aromas with sweet honey too. The palate is plump and round with honey and nougat and super lime and citrus balancing acidity. As with previous vintages it shows the power and concentration that you normally associate with Chassagne and 1er cru Meursault. In a vintage like this it is great to see the characteristics of the appellation showing through so well.





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| Specification | |
|-------------------|---|
| ABV | 13% |
| Size | 75cl |
| Drinking Window | Drink now through to 2025 |
| Country | France |
| Region | Burgundy |
| Area | Côte de Beaune |
| Sub Area | Meursault |
| Type | White Wine |
| Grape Mix | 100% Chardonnay |
| Genres | Fine Wine |
| Vintage | 2018 |
| 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. |