



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Meursault Village 2022, Domaine Mestre-Michelot

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<b>Price</b>	£72.00
<b>Code</b>	MEUR635

Assembled from 9 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:

The bouquet is intense and forward, with notes of ripe golden fruit and lemon zest. The palate is rich, exotic and powerful, layered with complex cereal, honeyed fruit, dessert apple and a lovely minerality that supports the exotic fruit. Taut and lean toward the finish hints at a good ageing ability.

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Specification	
<b>Vinification</b>	Fermented in tank and barrel, with 10% new oak and using a variety of barrels. 35% in 500lt foudres, 40% in traditional Burgundy 228lt barriques, and 20% in clay eggs. A new addition from the 2021 vintage was the use of glass to ferment a proportion in.
<b>ABV</b>	13.1%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2025
<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>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>	Delicious with pan roasted swordfish steaks with mixed peppercorn butter.