



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

---

## Meursault Village Clos St Felix, Domaine Mestrel- Michelot

---

**Price** £64.99  
**Code** MEUR585

Named after the small walled vineyard ('Clos') that is huddled down to the front of the estate, this sheltered 0.94ha site enjoys an extra 1°C degree of temperature, adding richness, mouthfeel and concentration. The late Bernard Michelot claims that he always felt that extra degree of warmth after he jumped over the wall, returning from seeing his girlfriend in the early hours, after breaking the evening curfew during the WW2!

---

### Tasting Notes:

On the bouquet there is more citrus, peach, honey and chalky minerality. The mouth offers a greatly concentrated and textured quality – again, the peach notes dominate, yet with a distinct creaminess that is kept in check by high acidity salinity and a finish that adds a savoury green lime edge that gives tension and vibrancy. As Nicolai Mestrel-Michelot said, 'This wine perfectly shows the character of the 2020 vintage!'

---





# HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Specification	
<b>Vinification</b>	Fermented in tank and barrel, with 10% new oak and using a variety of barrels – 40% in 500lt foudres, 40% in traditional Burgundy 228lt barriques, and 20% in clay eggs.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2027
<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>	2020
<b>Style</b>	Dry
<b>Body</b>	Rich, round 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>	Try with halibut with mixed beans and lemon butter sauce.