



Champagnes & Châteaux

QUALITY SINCE 1989

MEURSAULT 1ER CRU GENEVRIÈRES 2021 DOMAINE MICHELOT

The Michelot family has owned this Domaine for six generations. It has 19 hectares, mainly located in Meursault and cultivated in Chardonnay, with a little Pinot Noir. The appellations include Premiers Crus Les Perrières, Les Charmes and Les Genevrières.

The vineyards are farmed according to traditional principles and respect of nature. The Meursault vineyards are made up of a number of “terroirs” – parcels of land with individual characteristics of soil, drainage and orientation – and their distinct personalities yield a diverse range of wines. In the traditional winemaking school in Meursault, few are given more respect than Domaine Michelot.

The Domaine started the organic conversion process in 2020 and should receive certification by the end of 2023.

Grape: 100% Chardonnay

Vineyard & Vinification Note:

The parcels which make our Meursault 1er Cru Genevrières lie at the very heart of the village’s great 1ers Crus hillside. Here the soil is clay/limestone with a subsoil that varies between fallen rock, volcanic rock and white limestone. We cultivate two parcels at the mid-slope level, between 250 metres and 275 metres above sea level. One is right in the centre of the hillside and the other on the border with the Meursault 1er Cru Poruzot vineyards to the west. A regular slope of between 10 and 25% assures good exposure to the sun.

Tasting Note:

The wine is a fine example of the Meursault style with great finesse, mineral notes, opulence and a beautiful finish that never becomes heavy. Usually, the wine should be drunk within 5 to 10 years after bottling.

Food Pairing: It goes well with foie gras, poultry, white meat and cheeses.



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