

## Bourgogne Blanc Chardonnay

*Domaine Michelot*

This Bourgogne Blanc comes from parcels situated exclusively within the Meursault commune and bordering the land classified as Appellation Meursault Villages. The soil is a clay limestone mix and the subsoil is gravel. As with our Villages and Premiers Crus parcels, the soil is ploughed and partially grassed. The wine-making and maturing processes are identical to those of our Villages and Premiers Crus wines.

Its character is very close to that of a Meursault Villages and it goes well with delicate starters and foie gras. It should be drunk within 2 to 5 years after bottling.



*Wine should be a sophisticated drink, rich but always refreshing.*