



DOMAINE MICHEL

PRESENTATION

Located in Clessé, in the heart of the Mâconnais region of Saône-et-Loire, Domaine Michel is a family-run estate where the vine has been passed down from father to son for six generations. Nestled in the hamlet of Cray, the domaine embodies the authenticity and high standards of a winemaking savoir-faire deeply rooted in Burgundy's terroir. The Michel family currently cultivates around 15 hectares of vineyards, exclusively planted with Chardonnay, on clay-limestone soils with ideal sun exposure — a guarantee of finesse and aromatic richness. The vines have an average age of 50 years, lending the wines depth and a mature expression of the land. Over time, the estate's approach has evolved: Denis, Franck, and Vincent Michel now uphold a sustainable viticulture that respects the environment while combining tradition with modern precision. The vineyards are tilled regularly, pruned short with care, and harvested by hand, ensuring a meticulous grape selection. The wines are typically aged on fine lees, with techniques adapted to each cuvée to highlight freshness, minerality, and complexity. The domaine is best known for its Viré-Clessé AOC wines, a flagship appellation of the Mâconnais created in 1999, which showcases the purest expression of Chardonnay. It also produces Mâcon-Villages and several distinct Viré-Clessé cuvées, each reflecting the subtle nuances of their original parcels. Echoing its rich family heritage, Domaine Michel represents a passionate approach to winemaking where precision, tradition, and terroir come together to craft elegant, balanced white wines deeply connected to their origin.

LOCATION

The "Sur le Chêne" lieu-dit is located on the upper slopes of Viré, at the southern edge of the Viré-Clessé AOP, in the heart of the Mâconnais region. Benefiting from a southeast exposure and generous sunlight, this parcel takes its name from a solitary oak tree overlooking the vineyard. It's a unique terroir that allows for optimal ripeness while maintaining structural freshness, thanks to its moderate elevation and the cool breezes that sweep through the site.

TERROIR

"Sur le Chêne" is planted on fine-textured brown limestone soils, composed of light clays, flat stones, and a well-draining rocky subsoil. This ventilated, low-fertility terroir enhances the pure expression of Chardonnay, producing wines with ripe fruit, firm minerality, and a tense yet generous palate. These are characterful wines, well-suited to aging.

IN THE VINEYARD

Viticultural practices follow a sustainable and soil-friendly approach, with light plowing, natural grass cover, manual canopy management, and green harvesting when needed. The vines, planted over 50 years ago, deliver naturally low yields and a concentrated fruit profile, translating the full identity of the site into the wine.

HARVEST

Grapes are harvested by hand, sometimes in successive passes, typically between late September and early October. Each crate is vinified separately. A strict selection is performed in both the vineyard and the cellar to preserve freshness, aromatic clarity, and avoid any overripeness.

WINEMAKING

Whole grape clusters are slowly pressed, with no crushing, to maintain juice integrity. The must is cold-settled before fermentation in temperature-controlled stainless steel tanks, with a small proportion sometimes vinified in neutral barrels, depending on the vintage. Full malolactic fermentation brings subtle roundness and floral complexity, while preserving the wine's vibrant framework.

AGEING

The wine is aged for 10 to 12 months, mostly in stainless steel on fine lees, with very light bâtonnage as needed. A small portion may mature in used oak barrels to add structure and volume, while preserving a clear mineral imprint. No fining is performed, and only light filtration is used before bottling.

SERVING

Serve at 11–13°C (52–55°F) in a Burgundy white wine glass. A brief 30-minute decant is recommended for younger vintages. This wine is excellent with refined starters or served throughout a full gastronomic meal.

AGEING POTENTIAL

5 to 10 years



DOMAINE MICHEL

AOP Viré-Clessé

White

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

TASTING

Clear pale golden robe with brilliant shine. The nose offers a bouquet of white flowers, ripe apple, and orange zest, with a subtle smoky nuance. On the palate, the wine is both fruit-forward and mineral-driven, with a long, saline finish. A wine of volume and precision, balancing generosity and vibrant tension.

FOOD PAIRINGS

This Viré-Clessé "Sur le Chêne" is an ideal match for rich yet refined cuisine: honey-roasted pork tenderloin, poularde with Albufera sauce, pike quenelles, or a seafood gratin. It also pairs beautifully with flavorful vegetarian dishes like caramelized onion tart, aged Comté risotto, or sautéed porcini mushrooms. On the cheese board: aged goat cheese, tomme, or farmhouse reblochon.