



Loire, Domaine Marielle Michot, Claude Michot, AOP Pouilly-Fumé, Blanc

AOP Pouilly-Fumé, Vallée de la Loire et Centre, France

Following in the footsteps of her father Claude Michot, Marielle has kept this passion for wine and now runs her own estate and produces two cuvées of Pouilly Fumé. My winemaking philosophy is based on the principles of a sustainable and reasoned culture. Harvesting is mechanical and I use a pneumatic press. After alcoholic fermentation, the wine is then raised on fine lees with regular stirrings. She runs 3 hectares on clay soils with kimmeridgian marls, limestone soils and flint soils. Organic conversion

PRESENTATION

In 2020, these values were put into practice with the conversion of all their plots to organic farming.

In 2021, she took over the Claude Michot family estate. Together with her brother Benoît and their team, they are making the transition to HVE.

TERROIR

Flint clay (30%), Clay-limestone (35%), Marls (35%)

IN THE VINEYARD

Area in production: 9.80ha Vine density: 6800 vines/ha Average age of vines: 27 years

WINEMAKING

Cold stabilization of musts for 5 to 7 days (5°). Racking. Temperature-controlled fermentation (16° / 20° C). Racking

AGEING

Aged on fine lees (with pumping-over) between 6 months and 1 year. Filtration. 3 bottlings per year.

VARIETAL

Sauvignon blanc 100%

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Serve between 12 to 14°c (54 to 58°F)

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

A fresh, fruity wine with notes of pear and white peach. Taut, mineral finish.

FOOD PAIRINGS

Ideal as an aperitif or with goat cheese.





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