



Vignobles de la Loire

BRUNOLAFON
wine selection

Loire, Domaine Marielle Michot, Cuvée Minérale, 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 (100%)

IN THE VINEYARD

Area in production: 75 ares

Vine density: 6900 vines/ha

Average age of vines: 35 years

natural grassing, mechanical weeding (intercep) under the row, mowing in the row. Winter purging to limit the number of dead vines (wood diseases). Disbudding. 3rd year of conversion to organic farming.

WINEMAKING

Low-pressure pressing (pneumatic press). Cold stabilization for 5 days. Racking. Alcoholic fermentation with selected yeasts and temperature control.

AGEING

Aged on fine lees for 5 months in stainless steel tanks. 2 rackings. No tartaric stabilization.

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

Nose: straightforward, with gunflint and spices (pepper and licorice) accompanied by subtle notes of grapefruit and white peach.

Palate: full-bodied and fresh. Spicy notes and pronounced minerality. Pineapple and peach appear on the palate.



Bruno Lafon Selection

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FOOD PAIRINGS

A lively, straightforward wine to pair with festive dishes (oysters, seafood, foie gras, roast poultry, fish in sauce).



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