



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 "La Barre" lieu-dit is perched on the upper slopes of Clessé, in the northern sector of the Viré-Clessé AOP, at the heart of the Mâconnais region. Though lesser-known to the general public, this site is among the most expressive in terms of freshness, thanks to its higher elevation and east-northeast exposure, which promote slow ripening and the preservation of natural acidity. For generations, Domaine Michel has cultivated a parcel of old-vine Chardonnay here, rooted in living, well-drained soils.

TERROIR

"La Barre" lies on deep soils of fine clay and hard limestone, with a significant proportion of gravel and stony fragments. As a cooler, later-ripening site, this terroir produces wines with a lifted, mineral, and taut character, offering a slimmer profile than other parts of the appellation. The cool climate, combined with good water reserves, yields wines of precision and purity, marked by vibrant fruit and refined floral expression.

IN THE VINEYARD

The vineyard is managed according to sustainable viticulture principles, with light tilling, natural grass cover, manual leaf-thinning, and green harvesting when necessary. Vines over 45 years old are cultivated to limit yields and encourage deep rooting. Each action is taken to respect soil life and convey the true identity of the lieu-dit through the wine.

HARVEST

Grapes are hand-picked in small crates at optimal ripeness, typically during the last week of September. Careful sorting is done in the vineyard and again at the winery, ensuring fruit that is healthy, vibrant, and expressive. Harvest in this cooler site is usually later than average, allowing for a rare balance between bright acidity and aromatic concentration.

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, primarily in stainless steel on fine lees, with gentle bâtonnage when appropriate. A small volume may be matured in used oak barrels to add structure without compromising the wine's mineral expression. No fining is used, and only a light filtration is carried out before bottling.

SERVING

Serve at 10–12°C (50–54°F) in a tulip-shaped white wine glass to focus the aromatics. A brief decanting can be beneficial in its youth. Ideal as a fresh, refined aperitif, or alongside delicate, plant-based or seafood dishes.



DOMAINE MICHEL

AOP Viré-Clessé

White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

AGEING POTENTIAL

5 to 10 years

TASTING

Brilliant pale yellow robe with green glints. The nose is pure and precise, offering aromas of white flowers (hawthorn, honeysuckle), fresh lemon, green apple, and a subtle chalky nuance. The palate is linear and tense, with a vibrant attack, a delicately textured mid-palate, and a mouthwatering, mineral-driven finish. A finely chiseled wine of great aromatic precision.

FOOD PAIRINGS

This Viré-Clessé "La Barre" pairs perfectly with fresh, subtle, and light cuisine. It elevates fine de claire oysters, sea bream ceviche, or sea bass tartare with lime. It also shines with goat cheese ravioli, a crunchy vegetable stir-fry, or a sauté of chanterelle mushrooms. On the cheese board, choose fresh or lightly aged goat cheeses.