



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 Quintaine climat, nestled in the heart of the Viré-Clessé AOP, is regarded as one of the most prestigious terroirs in the Mâconnais region. Positioned between the villages of Viré and Clessé, this site benefits from an ideal southeast exposure and a mild microclimate, influenced by both continental and Mediterranean currents. Domaine Michel, established in this area for generations, cultivates its finest parcels of Chardonnay here with precision and consistency.

TERROIR

The Quintaine vineyard lies on clay-limestone soils rich in white marls, ideally suited to expressing the finesse and complexity of Chardonnay. Moderate altitudes (around 250 meters) and the proximity of woodland areas promote natural freshness and balanced phenolic maturity. These conditions give rise to wines of purity, depth, and marked minerality.

IN THE VINEYARD

Viticulture is conducted according to sustainable principles, with special care given to biodiversity, manual vineyard work, and the natural growth cycle. The old vines of Quintaine, aged 40 to 70 years, are grass-covered and deeply rooted. Each intervention is thoughtful and precise, aimed at limiting yields and letting the terroir express itself in full clarity.

HARVEST

Grapes are hand-harvested, parcel by parcel, at optimal ripeness—typically from late September to early October. A careful sorting is carried out both in the vineyard and again at the winery, ensuring only healthy, concentrated fruit is used. This meticulous selection preserves the wine's mineral tension, aromatic generosity, and natural structure.

WINEMAKING

Whole grape clusters are gently and slowly pressed, without crushing, to retain juice integrity. The must is cold-settled for 24 to 48 hours before fermentation begins—either spontaneously or with selected yeasts—in temperature-controlled stainless steel tanks and/or neutral oak barrels. Full malolactic fermentation adds roundness and layered complexity.

AGEING

The wine is aged for 12 months on fine lees, primarily in stainless steel tanks, with occasional bâtonnage depending on the vintage. A portion may mature in used oak barrels, enhancing structure without adding overt oak character. No fining is done, and filtration is kept very light to preserve aromatic precision and mouthfeel.

SERVING

Serve at 11–13°C (52–55°F) in Burgundy-style white wine glasses. For younger vintages, a 30-minute decant is recommended to allow the wine to fully reveal its aromas. This wine is equally suited to an elegant aperitif or a refined gastronomic dish.

AGEING POTENTIAL

5 to 10 years



DOMAINE MICHEL

AOP Viré-Clessé

White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

TASTING

Pale yellow robe with brilliant clarity and subtle golden highlights. The nose reveals intense floral aromas (hawthorn, acacia), followed by ripe fruit (quince, yellow peach), candied citrus, and a delicate chalky minerality in the background. The palate is broad and silky, lifted by a saline tension and a long, slightly smoky finish. A wine of elegance, energy, and persistence.

FOOD PAIRINGS

Thanks to its aromatic richness and mineral drive, this Viré-Clessé "Quintaine" pairs beautifully with precise, flavorful cuisine. It complements Bresse chicken in cream sauce, mushroom risotto, or pan-seared scallops over celery purée. Its balance also elevates a seafood gratin, almond-crusting trout, or a truffled Brillat-Savarin and aged goat cheeses. A gastronomic white wine, crafted for refined, elegant dishes.