



Loire, Domaine Marielle Michot, Les bois, 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

Saint-Andelain flint clay

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. Alcoholic fermentation with temperature temperature control ($16^{\circ}/20^{\circ}$ C).

AGEING

Aged on fine lees for 9 months. Filtration before bottling.

VARIETAL

Sauvignon blanc 100%

GM: No.

Contains sulphites. Does not contain egg or egg products. Doe 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 nose bursting with freshness and deep notes of lemon tart, citrus, boxwood, freshly cut herbs and flint.

On the palate, you'll find the superb vegetal and fruity expression of a beautifully mature Sauvignon. The palate is round and sensual, built on a fine acidity that leads to a structured, mineral finish.





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FOOD PAIRINGS

Ideal as an aperitif or with goat cheese.

