



Vignobles de la Loire

BRUNOLAFON
wine selection

Loire, Domaine Marielle Michot, Minuscule, AOC Pouilly-sur-Loire, Blanc

AOC Pouilly-sur-Loire, 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: 0.09 ha
Vine density: 6800 vines/ha
Average age of vines: 28 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

Vinification and ageing: 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 6 months. 1 racking and no filtration before bottling. No tartaric stabilization.

VARIETAL

Chasselas 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. No..

SERVING

Serve between 12 to 14°C (54 to 58°F)

AGEING POTENTIAL

Ageing all year long, 3 to 5 years



Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York - USA
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



TASTING

Nose of freshly trimmed hedge, yellow lemon and greengage. As it ages, it develops superb notes of raisins, blond tobacco and beeswax. Round, fresh and easy to digest, its juicy body is carried by a fine bitterness.

FOOD PAIRINGS

A true gourmet Pouilly-sur-Loire that will sublimate a white meat with cream!

