



Vignobles de la Loire

BRUNOLAFON
wine selection

Loire, Domaine Marielle Michot, Majuscule, AOC Pouilly-Fumé, Blanc

AOC 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

Terroir: Clay to Flint (100%)

IN THE VINEYARD

Work and maintenance of soil and vines: Natural grassing, mechanical weeding (intercep) under the row, mowing in the row. Winter pruning to limit the number of dead vines (wood diseases). Disbudding. Reasoned phytosanitary treatments.

WINEMAKING

Vinification and ageing: low-pressure pressing (pneumatic press) of whole grapes. Cold stabilization for 24 hours. Racking. Alcoholic fermentation in 500L oak barrels with temperature control.

AGEING

Aged on lees for 12 months in barrels with regular stirring, then 6 months on fine lees in vats. 1 racking. Unfiltered, unfinned.

VARIETAL

Sauvignon 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

Enjoy all year long, 3 to 5 years



Bruno Lafon Selection

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TASTING

Nose: slightly woody and vanilla, rich, with notes of honey and ripe fruit (peach compote).

Palate: full and rich. Vanilla and wood mingle subtly. Spicy notes return. Honey and peach come through on the mid-palate. Saline finish typical of the flinty terroir.

FOOD PAIRINGS

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



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