



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

Domaine Michel is located in the heart of the Mâconnais region, in the southern part of Burgundy's wine country, on the gentle slopes of the village of Clessé, one of the two founding communes of the Viré-Clessé AOP. This area benefits from a semi-continental climate with southern influences, characterized by hot, dry summers and favorable temperature shifts, allowing for the slow and balanced ripening of Chardonnay.

TERROIR

The vines behind this "Tradition" cuvée thrive on clay-limestone soils with a marl-dominant composition, rich in marine fossils. The vineyards enjoy southeast to southwest exposure, which promotes aromatic concentration while preserving natural freshness. Altitudes range from 200 to 350 meters, providing excellent drainage and diurnal temperature variation—ideal conditions for a wine with mineral expression.

IN THE VINEYARD

The estate is farmed with a sustainable viticulture approach, favoring natural grass cover, manual leaf thinning, and yield control. Vines are on average 35 to 50 years old, encouraging deep root systems and a true reflection of terroir. No excessive treatments are applied, and each intervention respects biodiversity and the natural rhythm of the vine.

HARVEST

Grapes are harvested by hand at full ripeness, usually in late September. A strict selection takes place in the vineyard and again at the winery to ensure only healthy, perfectly ripe berries are used. This meticulous process preserves the balance between natural freshness, aromatic richness, and structure.

WINEMAKING

Whole clusters are pressed slowly and gently, followed by cold settling of the juice. Fermentation occurs in temperature-controlled stainless steel tanks (with partial barrel use depending on the vintage) to preserve the purity and aromatic precision of Chardonnay. Full malolactic fermentation is carried out, adding roundness and complexity to the wine.

AGEING

The wine is aged for 8 to 12 months, primarily in stainless steel tanks on fine lees, with occasional lees stirring (bâtonnage) to enhance mouthfeel. A portion may be aged in neutral oak barrels, providing structure without overt oak character. Bottling is done without fining and with only light filtration to retain freshness and clarity.

SERVING

This Viré-Clessé "Tradition" is best served at 10–12°C (50–54°F) in Burgundy-style white wine glasses. A brief decanting can be beneficial in its youth to open up the wine's subtle mineral nuances.

AGEING POTENTIAL

5 to 10 years



DOMAINE MICHEL

AOP Viré-Clessé

White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

TASTING

The wine displays a brilliant pale yellow robe with light golden highlights. The nose is elegant and expressive, offering aromas of white flowers, candied lemon, and stone fruits such as white peach and mirabelle plum, supported by a subtle chalky minerality. On the palate, it strikes a perfect balance between rounded texture, lively tension, and a persistent, saline finish. A harmonious and gastronomic white wine, both generous and digestible.

FOOD PAIRINGS

This wine pairs beautifully with delicate, slightly creamy cuisine such as poultry with chanterelles, seafood blanquette, or roast salmon with dill. It also shines alongside vegetarian dishes like asparagus risotto, leek quiche, or a Provençal tian. On the cheese board, opt for young tomme-style cheeses, Cantal, or aged goat cheeses for a perfect match.