



DOMAINE MICHEL

Region: Burgundy (Côte Maconnais) Village: Cray

Winemaker: Franck and Vincent Michel

Property: 15 Hectares

Franck Michel and his nephew, Vincent, took over the domaine from Franck's father, René in 1996. Franck (in his mid 30s) is the cellar master and runs the day-to-day at the domaine while Vincent (27) is in charge of the vineyards. [Vincent's father, Denis, chose to take care of the family's cattle] The Michel family has been producing Mâconnais wines for six generations in the village of 'Cray.' Since 1998, when the Viré-Clessé appellation was created, the Michels have produced a lineup of four Viré-Clessés and a small amount of Mâcon-Villages from vines they own just outside of Viré-Clessé. Their total exploitation amounts to 37 acres. 100% Chardonnay is planted on clay-limestone soils. The average age of the vines is 50 years.

VIRÉ CLESSÉ BLANC 'TRADITION'

100% Chardonnay

Soil: Clay-limestone

The grapes are destemmed if needed and fermented in steel tank.

The wine is aged in steel tank for 12 months before bottling.

All of Domaine Michel's wine undergo malolactic fermentation.

