

## Domaine Michelot

- Domaine Michelot
- Meursault's finest sites
- Leaf-stripping before harvest
- Harvesting by hand and the Michelot barrel cellar.



The estate's winery, cellars and offices as seen from their "backyard," the Clos St Felix vineyard. Note the perfect weather in the days before the 2004 harvest.



At left, the St-Christophe hillside, with the Narvaux, Genevrieres 1er Cru and Limouzin vineyards, from top to bottom of the slope. At right, the mid-slope Premier Cru sites of Genevrieres and, further left, Charmes, as seen from the Michelot estate, looking south.



Three views of the leaf-stripping process 2 weeks before harvest. The leaves are sucked in by a device on the tractor. By removing leaves, the grapes get extra sunlight, and the picker's job is facilitated. Note the stony soil which enhances drainage and ripening. Above left is the "before;" above center the "after."



Handpicking in the Clos St Felix on 20 September, 2004, under ideal conditions. The pickers put the grapes in small buckets, which are then transferred to "hottes" for transport to the winery, seen in the background.



Michelot took advantage of the short crop in 2003 to renovate his underground barrel cellar. Completed before the 2004 harvest, the cellar was ready for the new wines. Improved humidity control will enhance the wines.