

DOMAINE MICHELOT, MEURSAULT

Bourgogne Chardonnay and Pinot Noir

Beginning with the 1993 vintage, Jean-Francois Mestre assumed control of the vineyards and winemaking at Domaine Michelot, the famed 18 hectare Meursault estate. Mestre, who is married to one of Bernard Michelot's four daughters, has reinvigorated this large domaine and today the wines are once again counted among Meursault's finest. A wide range is offered, ranging from an oak-aged Bourgogne Chardonnay through six village level lieu dit wines, to three great Meursault Premier Crus: Genevrières, Charmes and Perrieres as well as exceptional Bourgogne Pinot Noir and Santenay 1er Cru Comme. Vinification is traditional, and the white wines are quickly moved into casks to complete their alcoholic and malolactic fermentations. One third new oak is used. The wines benefit from extended lees contact and regular *battonage*, which contributes to their rich character. After 12 months, the *cuvees* are assembled in temperature-controlled stainless steel tanks where they complete their maturation over the next 6 months. The estate's entire production now appears under the Domaine Michelot label.



J-F Mestre in his Bourgogne Rouge vineyard. The Poruzot, Narvaux and upper Tillet slopes are in the background.

The **BOURGOGNE BLANC** comes from the domain's 3 hectares of south-east facing vineyards at the base of the Meursault slope. The vines, which average 35 years of age, are in the commune of Meursault but are just outside the Meursault appellation because they are on flatter ground. The soil is an ideal mix of limestone and clay over a gravel subsoil; it retain heat and drains well. The vineyard is plowed and grass is planted between the rows; no herbicides and chemical fertilizers are used. The ripe Chardonnay grapes are handled in exactly the same manner as for the Meursaults. The are selected in the vineyard and again at the winery on a sorting table. The grapes are pressed in a pneumatic press, lightly clarified, and then descended by gravity into barrels where they undergo alcoholic and malolactic fermentations. The wine is aged in oak casks, of which 20% are new, for 10 months and then assembled into tanks to preserve freshness before bottling. The Michelot Bourgogne Chardonnay is a fine introduction to the estate's style and a super value. It could easily pass for a basic Meursault, as it has all the typicity of the appellation: deep citrus flavors intermingled with toasty notes. The domaine's **BOURGOGNE PINOT NOIR** comes from a one hectare parcel in Meursault (but just outside AOC Meursault) at the base of the

Genevrières and Limozin slope, in the lieu dit "Les Coutures." Half of the vines are 69 years old and the other half are 10 years of age, having been recently replanted. The soil is an ideal mix of limestone and clay over a gravel subsoil. This terroir enhances ripening – it retains heat and drains well – and also imparts a complex minerality and subtle structure to the wine. Grass is planted between all the rows to absorb water, thereby creating a condition of mild hydric stress for the wines. This condition serves 3 purposes: it encourages the roots to grow deeper into the soil, enhancing the wine's complexity; it concentrates the sugar and flavors in the grapes; and it creates an environment in which vine maladies caused by moisture are naturally prevented. The grapes are hand picked and sorted in the vineyard, transported to the winery in small plastic crates (to prevent crushing) and then sorted again at the winery. The grapes are de-stemmed and given a brief, cold maceration to enhance the wine's fruit and color. Alcoholic fermentation proceeds over 12 days with gentle pumping over of the solids, to avoid over- extraction. After the addition of press-wine, the Pinot Noir is racked and put into barrels which are one third each new and one and two years old. The aging period for the Pinot Noir is between 9 -12 months and malolactic fermentation takes place in cask. The wine is assembled and aged in tank for two months before bottling. To preserve the soft, generous fruit of the 2007 vintage, wine-maker Jean-Francois Mestre bottled the Pinot Noir early, in July of 2008, and allowed it to age in bottle for a further six months before release.

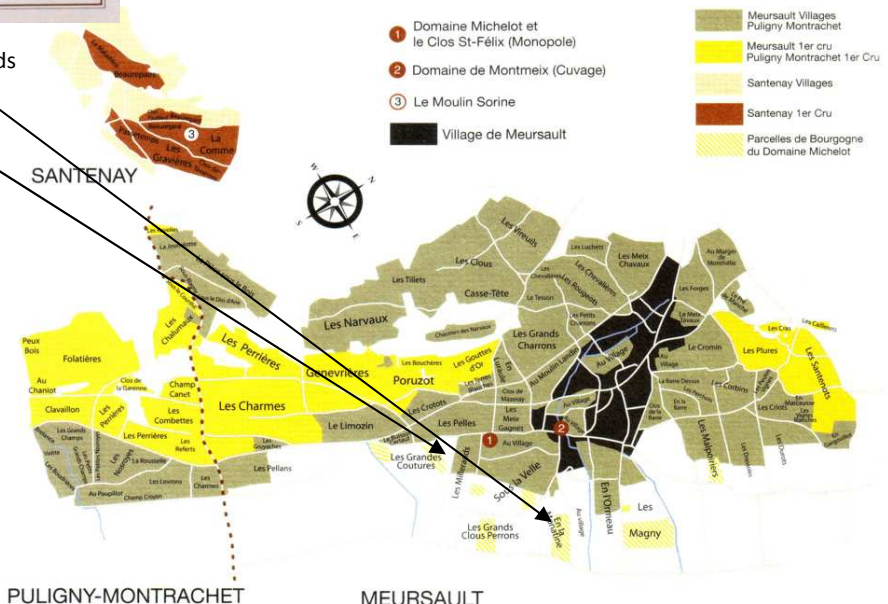


Chardonnay vineyards

Pinot Noir vineyard



The Bourgogne Chardonnay vineyard on June 4, 2010. The domaine's building is visible at top left and the village of Meursault is on the right.



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