



MARIELLE MICHOT

Pouilly-Fumé 2021

Loire Valley, France

ESTATE

Following in the footsteps of her father Claude Michot, Marielle has kept this passion for wine and now runs her own organic estate. Her winemaking philosophy is based on the principles of a sustainable and reasoned culture. She farms 3 hectares composed of clay, kimmeridgian marl, limestone, and flint soils. Harvesting is mechanical and is pneumatically pressed. After alcoholic fermentation, the wine rests on the fine lees with regular stirrings.

WINE

Marielle's namesake Pouilly-Fumé shows joyous tropical notes, set against a finely structured acidity. Sourced from her organically certified vineyards, the consistency in quality is a testament of an experienced and attentive winemaker.

VINEYARD

About 14ha, managed by Marielle, on a mix of Kimmeridgian (80%) and clay (20%) soils. Certified organic in 2023

WINEMAKING

Harvest: Mechanical, usually starting the second week of September

Variety: 100% Sauvignon Blanc

Fermentation: Temperature controlled fermentation, lees aging in steel with some battonage

TASTING NOTE

Tropical notes of pineapple and mango, set against a fine yet steely palate that belies a structured mineral character.

