

CLAUDE MICHOT

POUILLY FUMÉ

"LES BERTHIERS" in SAINT-ANDELAINE

SAINT-ANDELAINE Claude Michot is located in St Andelain, the same village as Didier Dagueneau.

POUILLY FUMÉ The growing area is part of the town of Pouilly sur Loire. The word Fume is widely believed to come from the smoke and flint aromas of may of the wines. However, the name comes from the grey, smoke-colored bloom that grows on the skins of Sauvignon Blanc grapes. There have been vines planted in Pouilly Fume since at least the 5th century AD, although they have had to recover from destruction twice. The first time was in the late 9th century, when a battle between King Charles the Bald and Lothaire damaged the vines so badly they had to be replanted. The second was the Phylloxera epidemic that swept across Europe in the 19th and 20th centuries.

WINEMAKING 100% Sauvignon Blanc - Stainless steel fermentation -

QUOTE "Qui Pouilly boit, femme ne déçoit" "A man who drinks Pouilly, will not disappoint the ladies"

TERROIR The terroir of Pouilly Fume is composed of limestone, silex and clay soils (see vineyards map page 2). The latter component gives the wines a slightly rounder, creamier note than those from its neighbor, Sancerre. Grown on predominantly limestone soils, this gorgeous typical Claude Michot Pouilly-Fumé is characterised by a 'smoky' flavour and a whiff of gunflint.

TASTING NOTES Michot's Pouilly-Fumé is intensely fragrant, heady with acacia blossoms, wet stone, and fresh herbs. The flavours are vibrant and bright on the palate, with a hint of nuts and honey.

FOOD PAIRING This wine is highly versatile and can be enjoyed with an entire range of foods: light Hors d'oeuvres, grilled fish, cajun food, poultry, ham, sweetbreads, pieds de cochons (pigs feet), pasta, sushi goat cheese, mild cheese in general.



Map of Saint-Andelain



View of Sancerre from Pouilly-Fume



Cuve de Fermentation / Fermentation Tank



Claude in front of the winery



Claude's winery and house are in the "Lieu Dit" (ie: hamlet) of Les Berthiers



Typical Silex (arrowhead) in Claude's hands. This stone is typical of Claude's Estate. It gives his wines their typical minerality.



View of the Pouilly-Fume vineyards from the hill of Sancerre, 8 miles west.



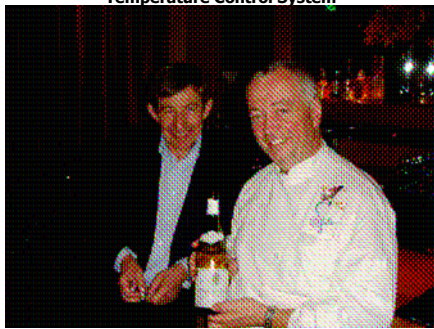
Pressoir Pneumatique / Pneumatic Press



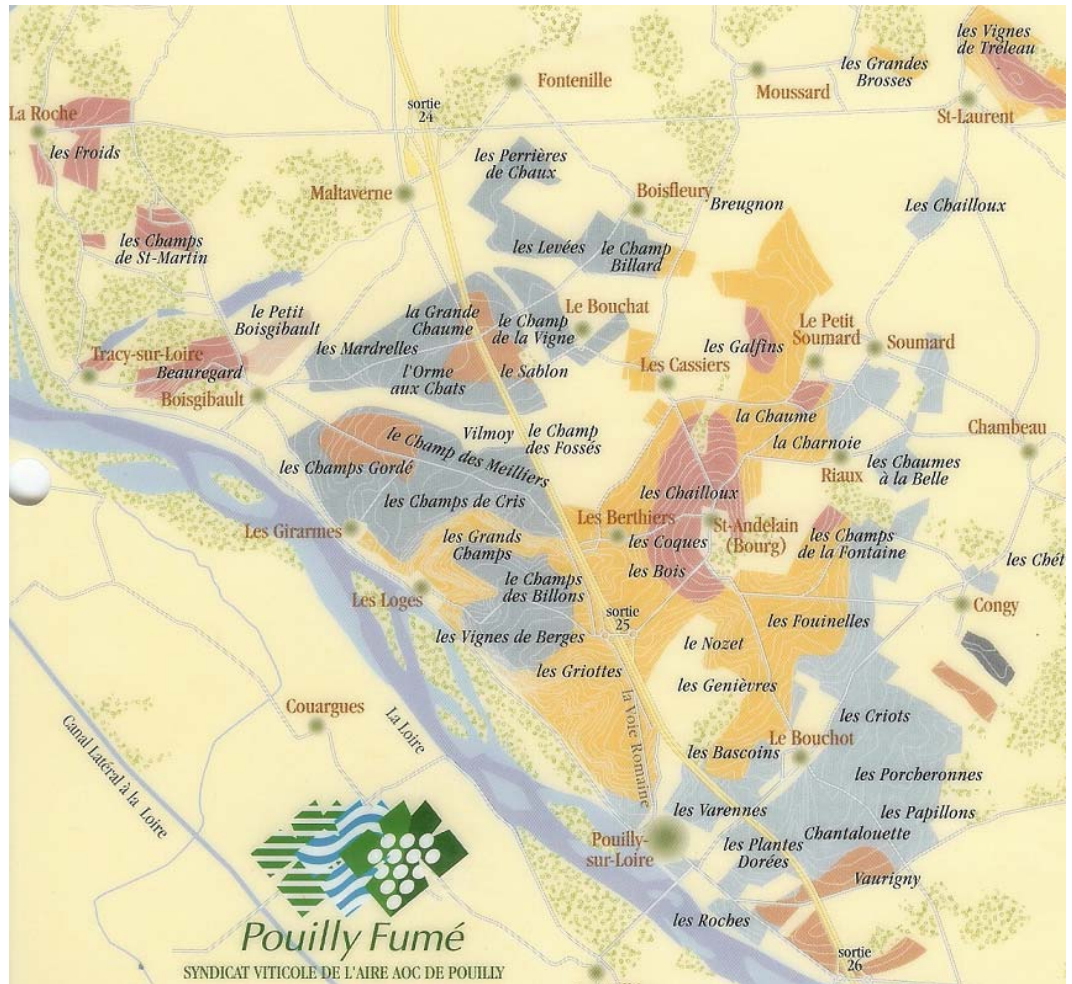
More Silex (arrowheads)



Temperature Control System



Claude Michot with Roland Passot (right), the owner of the award-winning La Folie Restaurant in San Francisco



Soils of Pouilly-Fumé

- Blue: limestone
- Pink: Argiles à Silex (clay with arrowheads)
- Dark brown and light brown: mostly sand and clay

