

DOMAINE MICHEL CAILLOT

BOURGOGNE BLANC LES HERBEUX

Meursault

ABOUT DOMAINE MICHEL CAILLOT: The Caillot domaine was established in the village of Meursault by Roger Caillot, the father of Michel. The estate includes 13 hectares of vineyards, seven in white wines and six in red, ranging from 25-70 years of age. The focus of white wine production is in Meursault with some production in Puligny Montrachet, Bataud Montrachet and Santenay. The reds are located in Pommard, Volnay, Beaune and Monthelie.

Roger's son Michel began working in the vineyards in the late 1980s and took over elevage in the mid 1990s. Under Michel's management, the Caillot estate practices organic agriculture but is not certified. Through pruning and green harvest, yields are kept low at the level of 25-40 hectolitres per hectare.

In the cellar, Michel is a fanatic for quality and practices natural winemaking. Fermentation is accomplished with whole clusters and natural, wild yeasts. The winery has 3 levels to facilitate all movement of wine by gravity. The wines are kept on their lies as long as possible and racked once before bottling. The whites are fined, but not filtered, and aged in 10-30% new barrels except for the 1er and grand cru which see 50-70% new barrels. The reds are not fined or filtered and everything is bottled by hand. Interesting to note, the cellar is so cold that primary fermentation lasts until April and malolactic fermentation the next summer. As a result, the wines are released two years after most of the other estates.

Michel's wines have a distinct house style. The whites are beautifully balanced combining aromas of lemon zest and spice and vanilla toast with the fascinating minerality of the soil, a fine, creamy texture and a crisp, long and complex finish. The oak remains in the background and the individual character of the different terroirs is allowed to show through. The reds are smooth and supple with pure berry and cherry aromas, round tannins and a crisp, clean finish.

STYLE & TYPE: White & Still

WINEMAKER: Michel Caillot

APPELLATION: Meursault

VARIETIES: Chardonnay

AGING: 10% new barrels very cold cellar so long, slow fermentation which lasts 6 months

AVAILABLE SIZES (L): 0.750

