

CHAMPAGNE
COTES DES BLANCS
JOSÉ MICHEL
MOUSSY


OVERVIEW | José Michel has somewhat of a cult following for his Champagnes. This Maison de Tradition began in 1847 and five generations later the Michels still carry forward a wonderfully artisanal sensibility to their craft. They are located in Moussy, a small village just south of Epernay. The 21 hectares of vineyards are spread throughout three villages along the Cotes D'Epernay.

VINEYARD AREA: 21 hectares

SOIL TYPES: clay, calcareous

GRAPE VARIETIES: pinot meunier, pinot noir, chardonnay

"The two great exceptions that prove the rule about the maturing potential of Pinot Meunier are Krug and José Michel." - Richard Juhlin, 2000 Champagnes

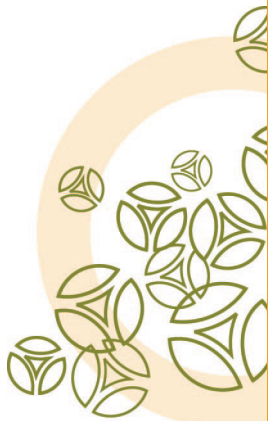
VINEYARD/CELLAR PRACTICES | The upper vineyards on the summit of the hills have more clay in the soil and are planted to Pinot Noir and Pinot Meunier. The middle and lower vineyards on the slopes have a calcareous soil are planted to Chardonnay. José Michel was the first in his family to plant Chardonnay which he did beginning in 1958. Fermentations are carried out in old oak casks or enameled steel vats. The wines undergo a malolactic fermentation and the dosage "liqueur d'expédition" is minimal.

WINES | Brut NV - The non-vintage Brut is a blend in which Pinot Meunier forms the base. Chardonnay is blended up to 40% and Pinot Noir at a maximum of 5%. The NV Brut benefits from being composed of reserve wines that are typically 5 or 6 years old.

Blanc de Blancs Vintage - The Blanc de Blancs is made from Chardonnay grown on several different plots in and around Moussy. It is a wine of impeccable character, without artifice and worthy of cellaring for a year.

Brut Pinot Meunier - 100% pinot meunier is blended from vines both in the area around Moussy and in the Aisne valley to the west.

Special Club Vintage - The Club de Viticulteurs is a group of independent Champagne producers who have come together in order to promote the high quality of their work. The José Michel Vintage was chosen by this group as an ambassador of quality and given the right to use the Special Club label and antique bottle. The Special Club is a blend of 50% Pinot Meunier and 50% Chardonnay. The vines are all at least 60 years old and represent the oldest plants in the Michel vineyard. The champagne is disgorged according to demand and currently has seven years on the lies "sur lattes".


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