

Yuka & Clotaire Michal 'L'Emprise' Chardonnay VdF 2024

Region: Beaujolais

Appellation: Vin de France

Grapes: 100% Chardonnay

Average Vine Age: 7 years-old (planted in 2017)

Altitude: 1,260 feet (385m)

Soils/Terroir: A .3 hectare north exposed parcel, with sandy pink granite and clay soils.

Farming: Organic

Harvest: Hand harvested

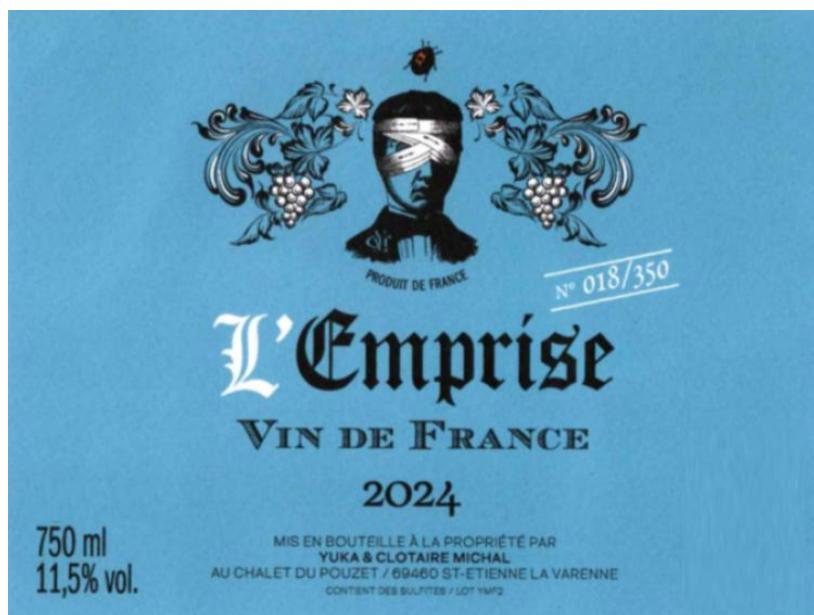
Yield: 10 hl/ha

Winemaking: Hand harvested and directly pressed upon arrival in the cellar. The juice undergoes 1 night of cold settling, then is racked off the gross lees into stainless steel tanks where alcoholic fermentation begins naturally using only the indigenous yeasts. After the completion of malolactic fermentation, a low dose of sulfur was added.

Maturation: Aged 6 months in stainless steel tanks. Bottled without fining or filtration.

pH: 3.09

Sulfur: 31ppm total SO2, 8ppm free SO2



Yuka & Clotaire Michal 'Terrien' 2023

Region: Beaujolais

Appellation: Vin de France

Grapes: 100% Gamay

Average Vine Age: 40 years-old

Altitude: 1,260 feet (385m)

Soils/Terroir: Sandy pink granite soils with a southeast exposition

Farming: Organic

Harvest: Hand harvested

Yield: 25 hl/ha (4,800 bottles produced)

Winemaking: 7-day whole cluster fermentation in a fiber tank using only the naturally occurring indigenous yeasts. On the 8th day the grapes were pressed and transferred back to fiber tanks to complete fermentation. A very low dose of sulfur was added at the press, and no further sulfur additions were made during the vinification and ageing of this wine.

Maturation: Aged 5 months in large neutral vats. Bottled without fining or filtration.

pH: 3.42

Total SO2: <15ppm



Yuka & Clotaire Michal 'Libre Pensée' 2022

Region: Beaujolais

Appellation: Vin de France

Grapes: 100% Gamay

Average Vine Age: 40 to 80 years-old

Altitude: 1,260 feet (385m)

Soils/Terroir: Sandy pink granite soils with a southeast exposition

Farming: Organic

Harvest: Hand harvested

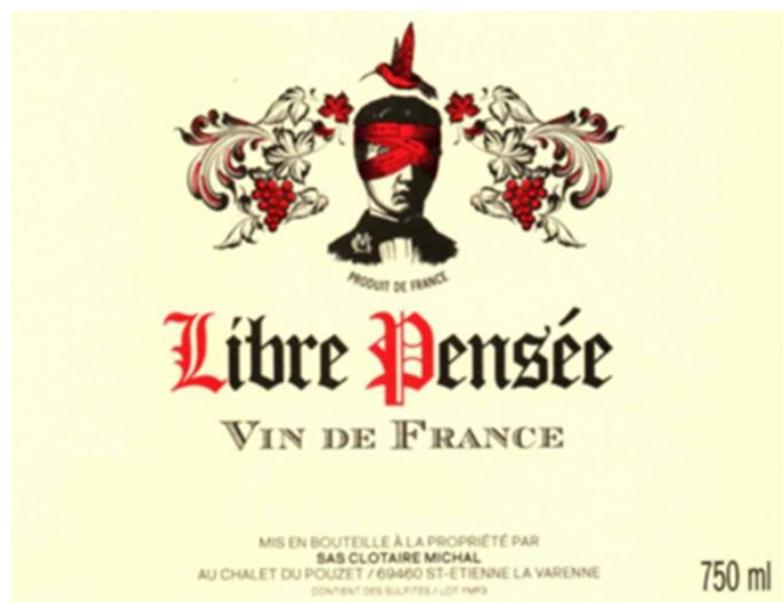
Yield: 25 hl/ha (8,000 bottles produced)

Winemaking: 15-day whole cluster fermentation in fiber vats using only the naturally occurring indigenous yeasts. Light pump overs were done 2 times during the maceration period. On the 16th day the grapes were pressed and transferred back to fiber vats to complete fermentation. After the completion of malolactic fermentation, the wine is transferred to 5-year-old 40hl French oak Foudres for ageing.

Maturation: Aged for 24 months in 5-year-old 40hl French oak Foudres. Approximately 1 month before bottling a sulfur addition of 3g/hl was made. Bottled without fining or filtration.

pH: 3.55

Sulfur: 42ppm total SO2, 17ppm free SO2



Yuka & Clotaire Michal 'à Fleur de Peau' 2022

Region: Beaujolais

Appellation: Vin de France

Grapes: 100% Gamay

Average Vine Age: 100+ years-old

Altitude: 1,260 feet (385m)

Soils/Terroir: Sandy pink granite soils with southeast and north expositions

Farming: Organic

Harvest: Hand harvested

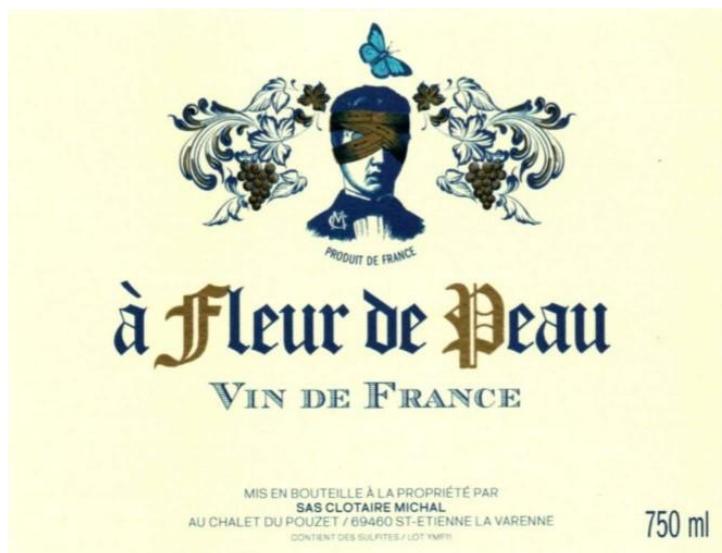
Yield: 25 hl/ha (4,000 bottles produced)

Winemaking: 20-day whole cluster fermentation in fiber vats using only the naturally occurring indigenous yeasts. Light pump overs were done 2 times during the maceration period. On the 21st day the grapes were pressed and transferred back to fiber vats to complete fermentation. After the completion of malolactic fermentation, most of the wine was transferred to a 5-year-old 23hl French oak Foudres for ageing. A small portion was left in fiber tanks

Maturation: Aged for 24 months, predominantly in a new 23hl oak Foudre. A small portion is aged in fiber vats. Approximately 1 month before bottling a sulfur addition of 3g/hl was made. Bottled without fining or filtration.

pH: 3.63

Sulfur: 49ppm total SO₂, 18ppm free SO₂



Yuka & Clotaire Michal 'Libre Pensée' 2021

Region: Beaujolais

Appellation: Vin de France

Grapes: 100% Gamay

Average Vine Age: 40 to 80 years-old

Altitude: 1,260 feet (385m)

Soils/Terroir: Sandy pink granite soils with a southeast exposition

Farming: Organic

Harvest: Hand harvested

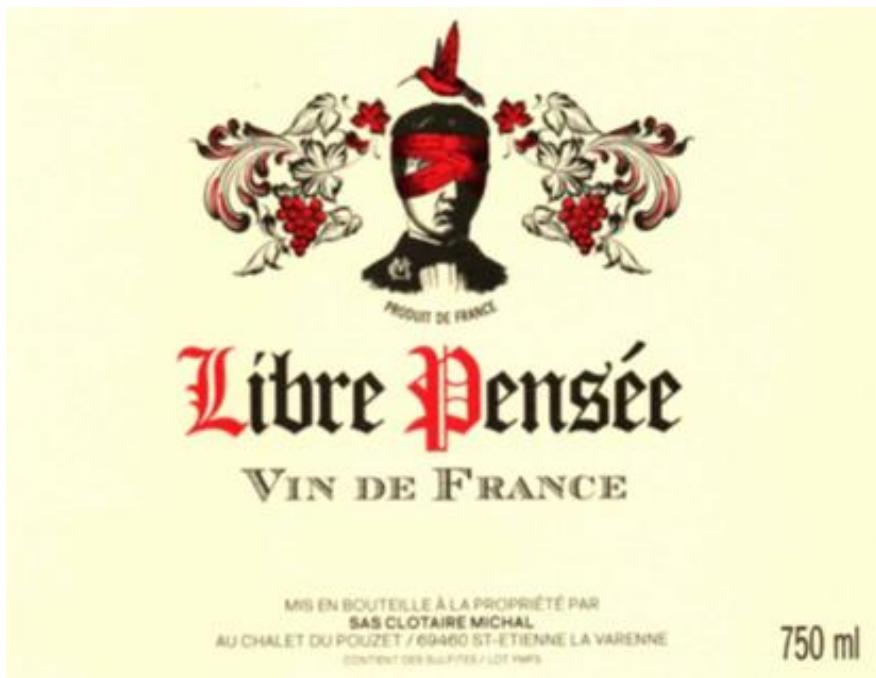
Yield: 15 hl/ha (7,500 bottles produced)

Winemaking: 15-day whole cluster fermentation in a fiber tank using only the naturally occurring indigenous yeasts. Light pump overs during the maceration period. On the 16th day the grapes were pressed and transferred back to fiber tanks to complete fermentation. No sulfur additions were made during the vinification and ageing of this wine.

Maturation: Aged 16 months in large neutral vats. Bottled without fining or filtration.

pH: 3.47

Total SO2: <10ppm



Yuka & Clotaire Michal 'Songe d'une Nuit d'automne' 2021

Region: Beaujolais

Appellation: Vin de France

Grapes: 100% Gamay

Average Vine Age: 60 years-old

Altitude: 1,260 feet (385m)

Soils/Terroir: Sandy pink granite soils with a southeast exposition

Farming: Organic

Harvest: Hand harvested

Yield: 15 hl/ha (750 bottles produced)

Winemaking: 30-day whole cluster fermentation in a stainless-steel tank using only the naturally occurring indigenous yeasts. On the 31st day the grapes were pressed and transferred back to the stainless-steel tank to complete fermentation. No sulfur additions were made during the vinification and ageing of this wine.

Maturation: Aged for 16 months in used 225L oak barrels and bottled without fining or filtration.

pH: 3.50

Total SO2: <20ppm



Yuka & Clotaire Michal 'Libre Pensée' 2020

Region: Beaujolais

Appellation: Vin de France

Grapes: 100% Gamay

Average Vine Age: 40 to 80 years-old

Altitude: 1,260 feet (385m)

Soils/Terroir: Sandy pink granite soils with a southeast exposition

Farming: Organic

Harvest: Hand harvested

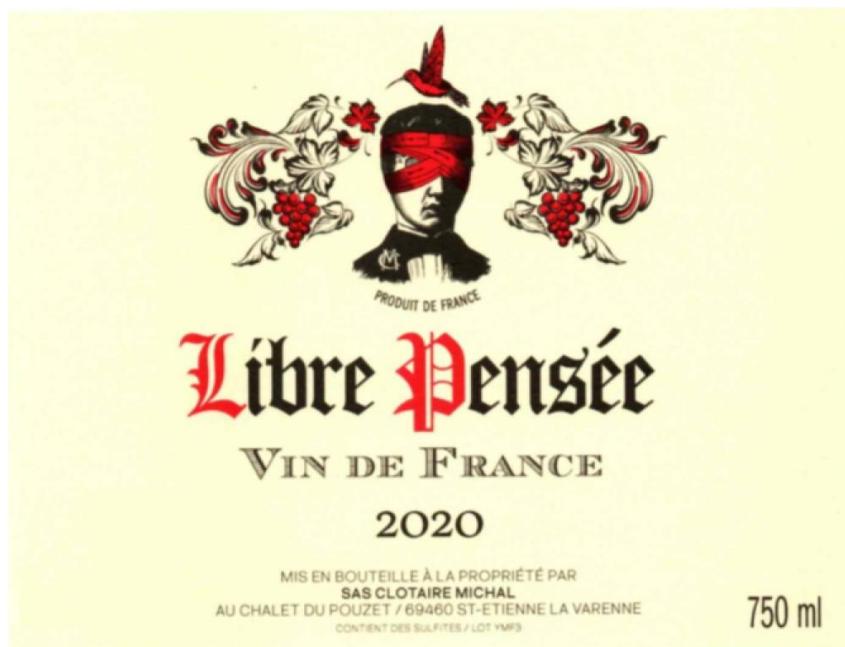
Yield: 25 hl/ha

Winemaking: 15-day whole cluster fermentation in a 3-year-old Foudre of 40hl using only the naturally occurring indigenous yeasts. On the 16th day the grapes are pressed and transferred back to the Foudre to complete fermentation. A very low dose of sulfur was added at the press, and no further sulfur additions were made during the vinification and ageing of this wine.

Maturation: Aged for 16 months in a 3-year-old Foudre of 40hl. Bottled without fining or filtration.

pH: 3.39

Total SO2: <10ppm



Yuka & Clotaire Michal 'à Fleur de Peau' 2020

Region: Beaujolais

Appellation: Vin de France

Grapes: 100% Gamay

Average Vine Age: 100+ years-old

Altitude: 1,260 feet (385m)

Soils/Terroir: Sandy pink granite soils with southeast and north expositions

Farming: Organic

Harvest: Hand harvested

Yield: 25 hl/ha

Winemaking: 20-day whole cluster fermentation in large neutral vats using only the naturally occurring indigenous yeasts. On the 21st day the grapes are pressed and transferred back to neutral vats to complete fermentation. A very low dose of sulfur was added at the press, and no further sulfur additions were made during the vinification and ageing of this wine.

Maturation: Aged for 16 months, predominantly in a new 23hl oak Foudre. A small portion is aged in used 225L oak barrels. The wine is bottled without fining or filtration.

pH: 3.37

Total SO2: <10ppm



Yuka & Clotaire Michal ‘Pour Notre Dailia’ Pet Nata Rosé 2020

Region: Beaujolais

Appellation: Vin de France

Grapes: 100% Gamay

Average Vine Age: 40 years-old

Altitude: 1,260 feet (385m)

Soils/Terroir: Sandy pink granite soils with a southeast exposition

Farming: Organic

Harvest: Hand harvested

Yield: 25 hl/ha

Winemaking: A méthode ancestrale sparkling wine. The grapes are directly pressed upon arrival in the cellar. Spontaneous fermentation in stainless steel tanks using only naturally occurring indigenous yeasts. When the fermenting grape must reaches a density of 1,005 the wine is bottled under a crown cap, and fermentation finishes in the bottle. No sulfur additions were made during the vinification and ageing of this wine.

Maturation: Aged in bottle “sur latte” for 9 months in the cellar. At the completion of the aging process each bottle is disgorged, removing the sediment from the fermentation. The finished wine has a little more than 1 gram of residual sugar.

pH: 3.4

Total SO2: <5ppm

PRODUIT DE FRANCE
VIN DE FRANCE PETILLANT
pour notre Dailia
2020



MIS EN BOUTEILLE À LA PROPRIÉTÉ PAR YUKA ET CLOTAIRE MICHAL
AU CHALET DU POUZET - 69460 ST-ETIENNE LA VARENNE

CONTIENT DES SULFITES

750 ml
LOT VINIF3

Yuka & Clotaire Michal 'Libation' 2020

Region: Beaujolais

Appellation: Vin de France

Grapes: 100% Gamay

Average Vine Age: 61 years-old

Altitude: 1,260 feet (385m)

Soils/Terroir: Sandy pink granite soils with a southeast exposition

Farming: Organic

Harvest: Hand harvested

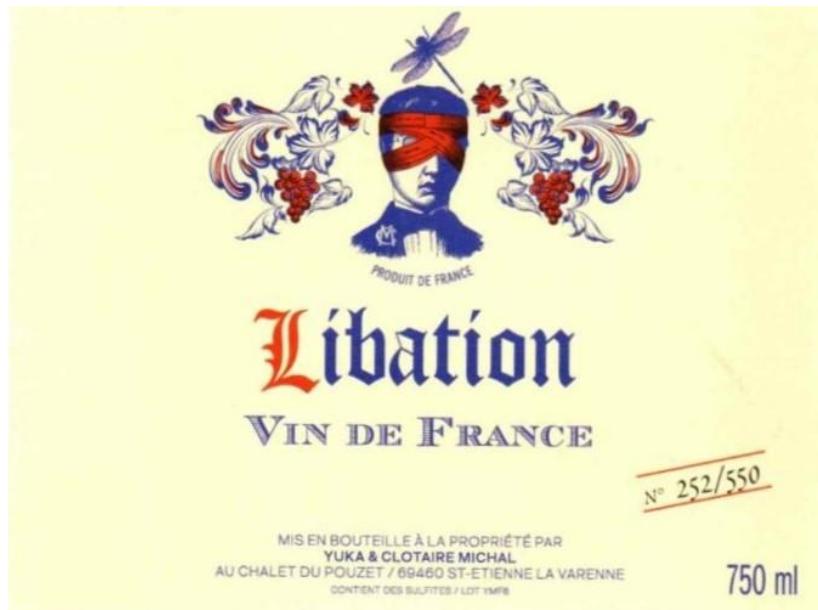
Yield: 20 hl/ha (750 bottles produced)

Winemaking: 45-day whole cluster fermentation in a stainless-steel tank using only the naturally occurring indigenous yeasts. Light pump overs and punch downs throughout the fermentation. On the 46th day the grapes were pressed and transferred back to the stainless-steel tank to complete fermentation. No sulfur additions were made during the vinification and ageing of this wine.

Maturation: Aged for 24 months in used 225L oak barrels and bottled without fining or filtration. The wine is aged a further 12 months in bottle before release.

pH: 3.33

Total SO2: <10ppm



Yuka & Clotaire Michal 'Libation' 2019

Region: Beaujolais

Appellation: Vin de France

Grapes: 100% Gamay

Average Vine Age: 60 years-old

Altitude: 1,260 feet (385m)

Soils/Terroir: Sandy pink granite soils with a southeast exposition

Farming: Organic

Harvest: Hand harvested

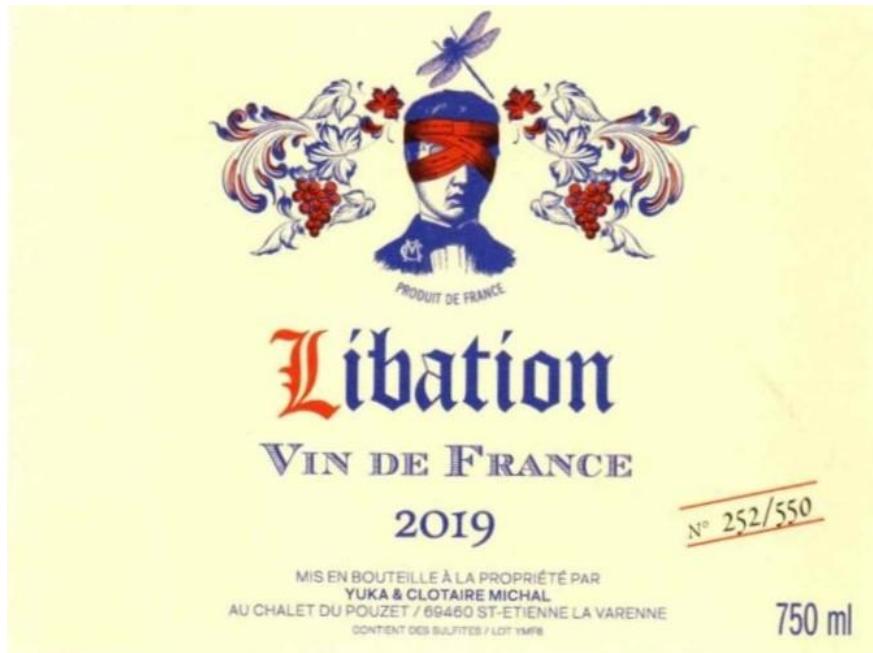
Yield: 20 hl/ha

Winemaking: 30-day whole cluster fermentation in large neutral vats using only the naturally occurring indigenous yeasts. On the 31st day the grapes are pressed and transferred back to neutral vats to complete fermentation. No sulfur additions were made during the vinification and ageing of this wine.

Maturation: Aged for 24 months in used 225L oak barrels and bottled without fining or filtration. The wine is aged a further 12 months in bottle before release.

pH: 3.42

Total SO2: <5ppm



Yuka & Clotaire Michal 'Libation' 2018

Region: Beaujolais

Appellation: Vin de France

Grapes: 100% Gamay

Average Vine Age: 60 years-old

Altitude: 1,260 feet (385m)

Soils/Terroir: Sandy pink granite soils with a southeast exposition

Farming: Organic

Harvest: Hand harvested

Yield: 20 hl/ha

Winemaking: 30-day whole cluster fermentation in large neutral vats using only the naturally occurring indigenous yeasts. On the 31st day the grapes are pressed and transferred back to neutral vats to complete fermentation. No sulfur additions were made during the vinification and ageing of this wine.

Maturation: Aged for 24 months in used 225L oak barrels and bottled without fining or filtration. The wine is aged a further 12 months in bottle before release.

pH: 3.49

Total SO2: <5ppm

