



Champagne José Michel

Region: Champagne Village: Moussy (Côtes D'Epernay)

Appellation: 7 ha Champagne

Grower: Antonin Michel

Website: <https://www.champagne-jose-michel.com/>

José Michel made his first vintage in 1955 and thanks in part to his cellar of very old bottles of Pinot Meunier, he developed a cult following for his Champagnes. José passed away in 2019 and this “Maison de Tradition” which began in 1847 is now, seven generations later, run by José and Nicole’s grandson, Antonin. Antonin is brilliantly refining the work that José accomplished over six decades and developing his own ideas. As he says, “José and I agreed on practically everything”.

The Champagne house is located in Moussy, a small village just south of Epernay. The 7 hectares of vineyards are spread throughout a number of villages, both in the Cotes D'Epernay and in the Vallée de la Marne. The vineyard sights with a richer clay soil are planted to Pinot Noir and Pinot Meunier. The slopes which 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 and the wines go through a malolactic fermentation. José Michel is certified “Level 3” the top level of certification in Haute Valeur Environnementale. The Michels are a founding member of the group, “Tresors de Champagne” known as the “Special Club”.

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"Premices" Brut NV

The non-vintage Brut Premices is a blend of 12 different wines from 2021 (65%), with the addition of 35% reserve wines from vintages 2018 through 2020. Cépage blend is 70% Meunier / 30% Chardonnay. The wines are aged in a variety of containers, oak, concrete, stainless steel and enameled tank, then, after blending, rest for 1 month in enameled tank before bottling. Dosage is 6g/l.



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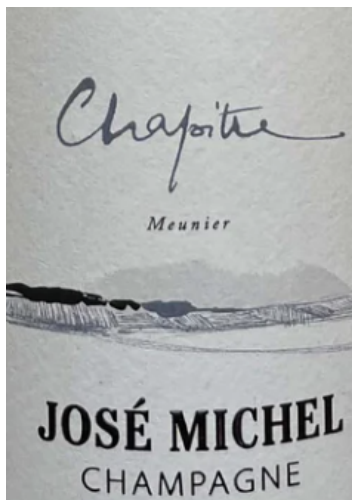
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"Chapitre" Pinot Meunier Brut NV

"Chapitre" Pinot Meunier Brut NV The "Chapitre" Meunier non-vintage brut base vintage is 90% 2021 blended with 10% 2020 , which are kept in oak barrels. Once blended, the wine rests in 57% stainless steel and 43% oak (600-liters barrels). Dosage is 3-4g/l. With this cuvée, Antonin Michel seeks to express the essence of the Meunier grape, it's vinous fruitiness and drinkability.



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Blanc de Blancs "Clos Saint Jean" Brut Vintage

The Blanc de Blancs is produced in the best vintages. It is made from a small plot of Chardonnay grown in the village of Saint Agnan on the left bank of the Marne. The wine is fermented in stainless steel and then matured both in tank "sur lie" and in "demi-muids". After the secondary fermentation it rests "sur lattes" for at least 5 years allowing the Chardonnay qualities to broaden and mature. Dosage is 5 grams. It is a wine of impeccable character, showing both nobility and restraint. It is worthy of cellaring for at least two years after disgorgement.



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"Special Club" Brut 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 Special Club 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 70 years old. The champagne is disgorged according to demand and with dosage carrying just 5 grams.





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" Cuvée Hommage "Vieux Millésimes" "

The cuvée "Hommage" is an homage to José Michel, the grandfather of Antonin. The current cuvée is a blend of 40% Pinot Noir, 40% Pinot Meunier and 20% Chardonnay. Some of the wines were vinified in stainless steel and some in old foudres. 60% of the blend comes from the vintages 1971, 1975, 1976, 1982, 1984, 1995, 2005, and 2010. 40% of the blend is from the vintage 2019. The old vintages were stored in the cellar using a technique known as "quart de mousse" which uses one-fourth of the normal "pris de mousse" and keeps the old wines in a reductive state. The old bottles are opened and an assemblage is made with the new wine (2019) to produce a new Champagne. The cuvée "Hommage" matured "sur lies" 3 years before being disgorged and finished with a dosage of 4g/L.