



CHAMPAGNE BRUNO MICHEL

Les Oubliées Pauline

REGION/ ORIGIN	Vallée de la Marne Pierry 1 ^{er} Cru	WINEMAKER	Pauline Michel-Orban
VINTAGE	2006	WINERY ESTABLISHED	1985
VARIETALS	100% Chardonnay	VINEYARD(S)	Estate fruit (17ha total)
ALCOHOL	12.4%	AGE OF VINES	41 years old
FERMENTATION	228L oak (Rousseau C) Quartz organic yeast	SOIL TYPE	Chalky clay & limestone
AGING IN WOOD	14 months	ELEVATION	250 meters
AGING ON LEES	13 years 7 months	FARMING METHODS	Organic certified (since 2004)
DISGORGEMENT DATE	6/23/2021	FILTER/FINING	Kieselguhr Filter No fining
DOSAGE	0 g/l		
TOTAL SULFUR	28 mg/l		

RM = Récoltant Manipulant = Grower Champagne = Farmer's Fizz

Champagne Bruno Michel is a beautiful story about family, history, and love of the land. The family's winemaking dates back to at least the early 1900's when Paul Michel created a legacy for his future progeny (there are still bottles in the cellar from 1924 that Paul made!). Fast-forward to 1985, and Bruno (the fourth generation) and his wife Catherine began the estate that now sits in the village of Pierry today, just a few kilometers south of the renowned Épernay. When they took control of a historic 18th century cellar, with hundreds of meters of damp underground caves that were carved out by the Benedictine monks, the domaine really began to take its shape. In 2016, Bruno's daughter and oenologist Pauline Orban took over the cellar alongside her husband Guillaume Orban. Since 1997, when all chemical use in the farming stopped, the winery has progressed each year towards maintaining the integrity and health of the land and the vines, and today is one of the very few certified organic Champagne houses. The team meticulously farms 45 small plots of chalky clay and limestone soils within their 17 hectares, in the Coteaux Sud d'Épernay (the east side of the Vallée de la Marne), with about half dedicated to Chardonnay, and half to Pinot Meunier. Their efforts produce remarkably low yields compared to what is allowed in Champagne, giving incredible depth of fruit to their 'house style' - which is nuanced and wildly complex, because even their NV Assemblée range of Champagnes is aged on lees for shockingly long amounts of time. Team blending for final mixes, low dosages for perfect fruit clarity, and large depth of vintages and aging bottles create for the bubbles of Champagne Bruno Michel to be amongst some of the greatest 'farmer's fizz' that is available in the market today.

***Les Oubliées means 'the forgotten ones' and is intended to be as much confidential as it is exceptional
There were 1565 bottles made of this 2006 vintage***

The 2006 Bruno Michel 'Les Oubliées' Pauline Premier Cru is the estate's top bottling of Champagne. In great vintages, the best of the Chardonnay from the Pierry Premier Cru (a vast majority being from Les Brousses lieu-dit) is harvested for this bottling, originally given its name from Bruno himself for his daughter. Once the fruit is harvested, the grapes are gently pressed and begin fermentation in 228L Burgundy barrels, where the wine continues to rest and age for over a year; as the Pauline is put to rest in bottle with its liqueur de tirage in the December of the year following harvest. This second fermentation and lees aging begins its long rest until 'the forgotten ones' are decided 'to be remembered' and released to the market. No dosage is added, so that the purest expression of fruit, vintage, and terroir can be present in the bottle when opened. The result is extraordinary, still fresh and remarkably vibrant in the nose, full of yellow apples, warm brioche, white roses, crushed seashells, and hints of balsa wood. A refined and silky mousse pour into the mouth alongside chalky minerality, lemon curd, pear tarte tatin, with delicious acidity and length that goes for minutes.