

# Louis Magnin



## Arbin Mondeuse La Rouge



### At a Glance:

- **Appellation:** AOC Vin de Savoie
- **Encépagement:** Mondeuse (100%)
- **Average Annual Production:** 4,000 bottles
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From parcels on red clay soils that predate Savoy's most recent period of glaciation.
- **Soil Types and Compositions:** Red, iron-rich limestone-clay subsoils beneath limestone scree
- **Vine Age, Training, and Density:** Trained in Cordon de Royat and Gobelet and planted at 8,500 vines/ha. Average vine age is 70 years.
- **Average Yields:** 15 hl/ha
- **Average Harvest Date and Type:** Manual, early-mid September

### In The Cellar:

- **Fermentation:** Following total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaision lasts c. 14 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in foudre following alcoholic fermentation
- **Élevage:** 12 months in neutral 30-hl tronconic oak foudres
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining, cross filtration
- **Sulfur:** Applied only at bottling; 45-60 mg/l total sulfur.

### In The Glass:

Open and juicy without sacrificing its gravitas or structure, La Rouge is the most flattering of the trio of Mondeuse offered by the domaine. The nose is pointed, with a refreshing cherry fruit. It is open on the palate, and there is a slightly bitter stone-fruit note and a lively, fresh acidity.