

Louis Magnin



Arbin Mondeuse



At a Glance:

- **Appellation:** AOC Vin de Savoie Arbin Mondeuse
- **Encépagement:** Mondeuse (100%)
- **Average Annual Production:** 12,000 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 numerous south-facing, steeply sloped parcels surrounding the village of Arbin, totalling approximately 4 ha
- **Soil Types and Compositions:** Limestone-clay subsoils beneath limestone scree
- **Vine Age, Training, and Density:** Trained in Cordon de Royat and planted at 8,500 vines/ha. Average vine age is 35 years.
- **Average Yields:** 35 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 6-12 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 12 months in stainless-steel tanks, with a small portion sometimes in neutral barrel.
- **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:

The village of Arbin is regarded as the best terroir for this expressive grape, and this village-level Mondeuse has a beautiful, almost irresistible freshness and liveliness. The fruit often leans toward fresh cherry and has wild notes of dried herbs and mountain flowers and herbs, with a slight smokiness to the nose.