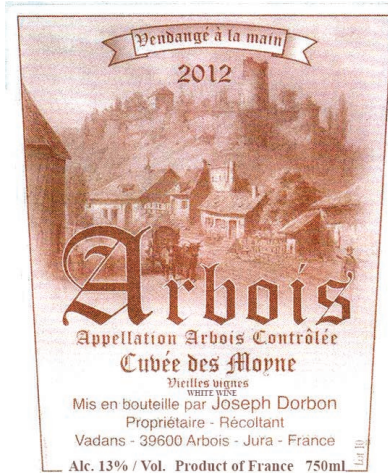


# Joseph Dorbon



## Arbois Blanc Cuvée des Moyne



### At a Glance:

- **Appellation:** AOC Arbois
- **Encépagement:** Chardonnay (80%), Savagnin (20%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From sloped parcels overlooking the village of Vadans near Arbois
- **Soil Types and Compositions:** Yellow limestone-clay marls
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 5,000 vines/ha, vines are 40-70 years old
- **Average Yields:** Controlled through severe winter pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Manual, late September

### In The Cellar:

- **Fermentation:** Wine ferments spontaneously in neutral barrels.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is not racked and remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 36 months in neutral 228-l barrels with no topping up.
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied after malolactic and at bottling, with c. 25 mg/l total sulfur.

### In The Glass:

“Cuvée des Moyne”—moyne being the Middle French spelling of moine, or “monk”—comes from interplanted Chardonnay and Savagnin that Joseph harvests and ferments together. This wine illustrates clearly how veil-derived characteristics—marzipan, curry, green walnuts—can coexist comfortably alongside fresh-fruit elements and vigorous acidity in a well-crafted sous-voile white wine, and indeed “Cuvée des Moyne” is downright chiseled in its minerality, with bright, direct yellow fruits framed by, rather than overwhelmed by, the saline thrust of the veil.