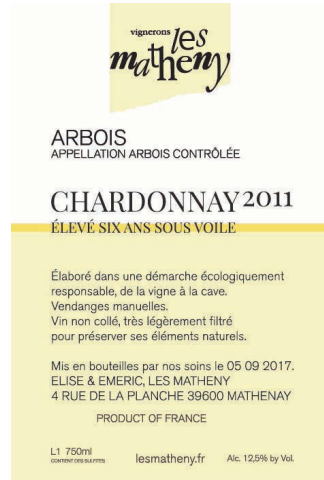


Les Matheny



Arbois Chardonnay 6 Ans Sous Voile



At a Glance:

- **Appellation:** AOC Arbois
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12-13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From a single parcel near Montigny-lès-Arsures
- **Soil Types and Compositions:** White limestone-clay marls
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 5,000 vines/ha, vines average 45 years old
- **Average Yields:** Controlled through severe winter pruning and debudding
- **Average Harvest Date and Type:** Manual, late September

In The Cellar:

- **Fermentation:** Following total destemming, wine ferments spontaneously in fiberglass tanks.
- **Pressing:** Horizontal screw press
- **Time on Lees:** Wine is racked after malolactic and remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 48 months in 600-l, neutral oak demi muids with no topping up
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and lightly plate filtered
- **Sulfur:** Applied at harvest, with c. 30 mg/l total sulfur

In The Glass:

A full-on oxidative twang permeates this wine, yet so much else is taking place that it still feels like a backdrop: grilled pineapple, apple tart, and pork broth, all doused in salt—and, interestingly, a subtle autolytic note reminiscent of extended-lees-aged Champagne. Immense acidity and lift infuse everything with crackling electricity. This is the kind of wine that could only come from the Jura—a place where mindful negligence yields poetry.