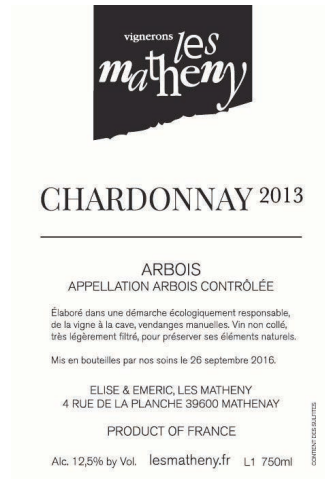


# Les Matheny



## Arbois Chardonnay



### 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 handful of sloped parcels surrounding Arbois
- **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 occasional 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:

Produced from vines averaging 45 years of age, the wine soars from the glass, a storm of ripe green apples, freshly blasted quarry, and musky honey. The palate is both firm and expansive, with a generous pinch of telltale Jurassic salt lengthening the complex, penetrating flavors of greengage and candied lemon. Emeric's "partial sous-voile" approach shows in the wine's gently oxidative edge—one that bows to the veil without making a virtue of it—and for such a bold and assertive wine to remain so straightforwardly delicious is a difficult balancing act.