

Les Matheny



Arbois Pinot-Trousseau



At a Glance:

- **Appellation:** AOC Arbois
- **Encépagement:** Pinot Noir (50%), Trousseau (50%)
- **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 sites surrounding Arbois
- **Soil Types and Compositions:** Grey/blue limestone-clay marls
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 5,000 vines/ha, vines average 40 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:** 18-30 months in neutral oak demi muids
- **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:

Emeric Foléat's Pinot-Trousseau encapsulates the ferrous intensity and rugged depth of his Trousseau and pairs it with the notes of menthol and the fine structure of Jura Pinot Noir. More than the sum of its parts, this wine is both charming in its youth and built to last for years in the cellar.